

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

OCTOBER 19, 1935

Volume 93 Number 16

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A quick, simple cleaning . . . all that is necessary after a busy day. For these hoppers and chutes are made of ENDURO, Republic's perfected stainless steel. Hot water and a simple wiping removes every trace of the product from the hard, glass-smooth surface of this unusual metal. And the

surface not only will be clean, but safe and sanitary as well . . . for ENDURO is immune to corrosion or staining from meat juices and all atmospheric conditions in the packing plant. The advantages of ENDURO equipment are worth investigating. Ask Republic for the complete story.



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The early motor car was largely an assembly of divergent parts from many different manufacturers. Today, it is a unified mechanism, every part manufactured by or to the strict specifications of the manufacturer. There is *one* responsibility for its proper functioning, and effective standardization in replacement parts.

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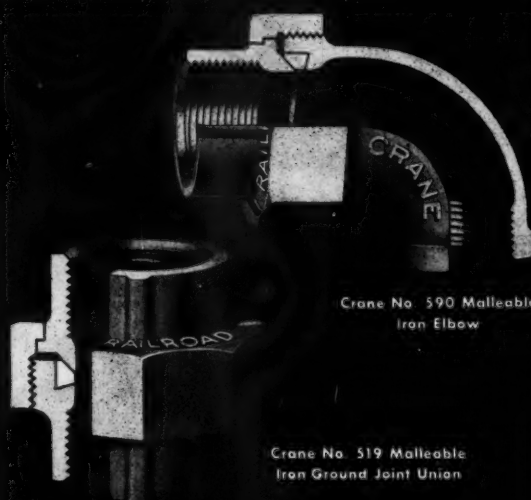
Crane Co. offers a complete, integrated, plant piping service—in materials, in assistance to your engineer and consultants, in assurance that every Crane product in your plant will do its work dependably and well.

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Number 16



Member



Audit Bureau of Circulations
Associated Business Papers

Official Organ Institute of American
Meat Packers.
Published weekly at 407 So. Dearborn
St., Chicago, Ill., by The National
Provisioner, Inc.

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Yearly Subscription: U. S., \$3.00;
Canada, \$6.50 (includes duty); for-
eign countries, \$5.00. Single copies,
25 cents.

Copyright 1935 by The National
Provisioner, Inc. Trade Mark regis-
tered in U. S. Patent Office. Entered
as second-class matter, Oct. 8, 1919,
at the post office at Chicago, Ill.,
under act of March 3, 1879.

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Choose insulation carefully . . .

. . . not because there is any trick about insulation, but because insulation is so highly important in the construction of any truck hauling perishables. It affects the cost of truck operation, the amount of refrigeration required, even the weight of the body.

After your truck is built is not the time to sit down and check up on insulation. By that time the mistake is permanent, and you must pay for it as long as the truck runs. On the contrary, you must be sure before you even start to build. It is a primary necessity that you select an insulation which will give complete protection for the entire life of the truck. This is one of the reasons why Dry-Zero Insulation has been used in more trucks this year than any other year in history. Consider this fact carefully.

Dry-Zero is permanent

An important quality of Dry-Zero Truck Body Insulation is permanence. You can be sure that Dry-Zero will give maximum service, will give dependable protection until the truck is abandoned.

Here are the facts that show why Dry-Zero is permanent, will last as long as your truck. Dry-Zero is resistant to moisture, it does not become waterlogged. It is immune to rot or disintegration. It does not settle. It never molds or develops odors. Because these destroying factors are not present in Dry-Zero Insulation you can be sure that your truck is permanently insulated.



Book Tells the Story

The semi-trailer pictured at the top was built for Southern Motor Lines by Alex. Feigelson, Beaumont, Texas.

It gives special service to packers between Beaumont and Port Arthur, Texas, a route through temperatures of 80 to 110 degrees. The trailer has a capacity of 5 tons. Roof, sides and ends of the body are insulated with 2½ inch Dry-Zero Sealpad.

This is another example of Dry-Zero's solution of difficult insulation problems. Why is Dry-Zero used for such jobs? How can it be applied in your truck? The Dry-Zero book shown at the top will explain. You may have a copy, free. Just write and ask for the Plan Book.

Dry-Zero Corporation, Merchandise Mart, Chicago or 687 Broadview Ave., Toronto.

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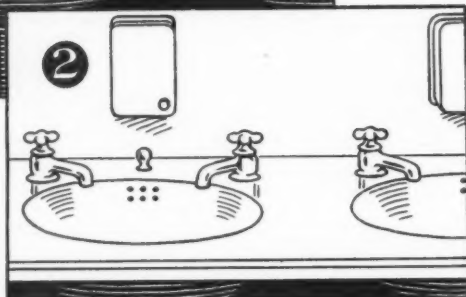
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Contrast~

1. Wasteful—Untidy—Unsanitary
2. Economical—Neat—Sanitary

The thin wafers of bar soap in the public washrooms usually are discarded—that's sheer waste. Also, they cause an untidy, messy looking washroom and should be abolished. Powdered FLOTILLA Soap, in the new sanitary dispensers, prevents all waste, yet provides bar-soap satisfaction and gentleness.

These steel enameled dispensers, set flush against the wall, are neat and tidy, and easily filled. With each case of 48 packages of Powdered FLOTILLA Soap, you may have one FREE! Additional dispensers, if needed, will be supplied at cost.

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ARMOUR AND COMPANY • Industrial Soap Div.
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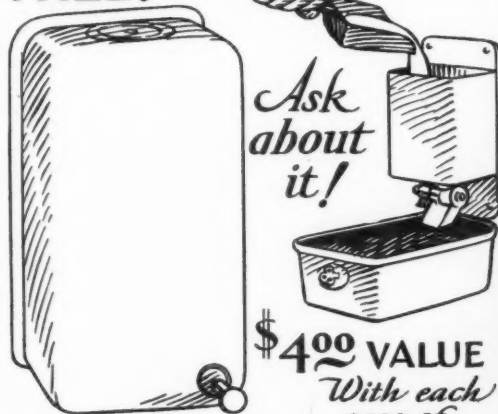
BANISH IT!

It's the little savings, here and there, which aggregate sums substantial enough to become evident on the profit and loss statement. However, the saving you can effect in washroom soap is by no means inconsequential, and should not be ignored.

And when, at the same time, you can provide greater cleanliness, neatness and comfort—immediate action is in order. Powdered FLOTILLA soap is the answer to this problem.

Modern, Unbreakable Dispenser—

FREE!



\$4.00 VALUE
With each
case of

POWDERED FLOTILLA SOAP

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POWER PLANT SAVINGS

● Packer Cuts About 40 Per Cent from
Power Bill by Partial Modernization of Power Plant

YEARLY RETURNS of from 20 to 50 per cent on the investment are possible to packers through power plant modernization.

These are not theoretical estimates. Such returns are being made regularly in meat plants which have brought their engine and boiler rooms up-to-date and are operating them efficiently.

What Some Packers Have Done

Plenty of evidence to prove this statement has been developed by THE NATIONAL PROVISIONER

GENERATES 40 PER CENT OF PLANT POWER.

new turbine room in power plant of Rath Packing Co., Waterloo, Ia. Turbine is of reaction type, with capacity of 625 k.w.h. operates with steam at 450 lbs. pressure, feeds at 125 lbs. and exhausts at 45 lbs.

(Photo "POWER PLANT ENGINEERING.")

STEAM AND POWER SAVING SERVICE in its survey of steam and power savings in the meat packing industry during the past two years.

An Iowa packer is paying approximately \$80,000 less per year for steam and power than he paid before he modernized his power plant. This saving is sufficient to pay entire cost of new power plant in about 4 years.

A Chicago packer's savings in his modernized power department total six figures annually, yielding a return on the investment of better than 20 per cent.

Another Illinois packer is earning 35 per cent on his investment through steam and power savings with a turbine to generate power.

In a New York meat plant an investment of \$97,000 in a boiler and turbine is saving \$79,170 yearly in steam and power costs.

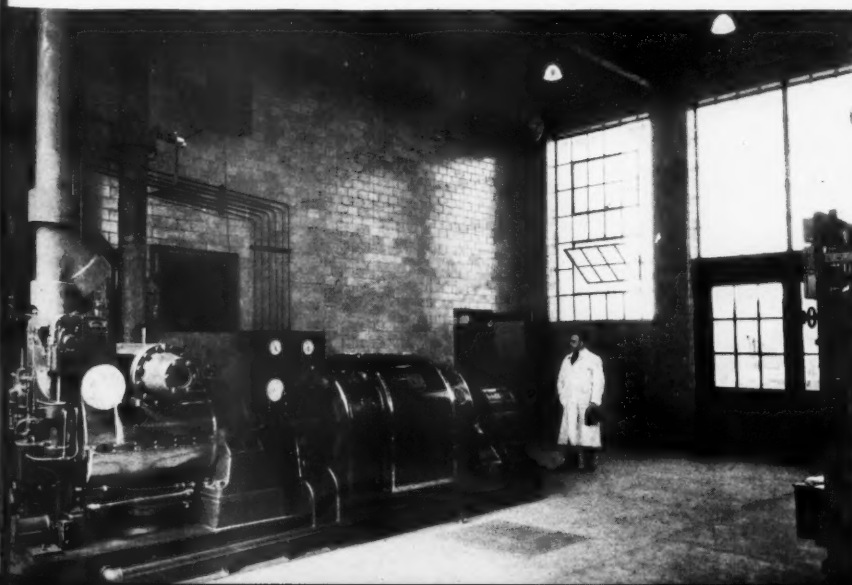
An Ohio plant invested in an engine, generator, and absorption refrigerating machine, and cut its steam and power costs \$160 per week. A similar set-up in a small Kentucky plant makes a saving of \$450 every month.

Comparable savings can be made in hundreds of other meat packing plants.

Cash or Credit

If a packer has the ready cash, he can employ it to no better advantage, or invest it no more profitably than in equipment to bring his power department up-to-date.

If his cash position does not warrant a large capital



investment, even to secure a return of 20 to 50 per cent, there are methods of financing available whereby cost of power plant modernization can be paid for largely or wholly out of savings. (See THE NATIONAL PROVISIONER of July 20, 1935, and September 28, 1935.)

Or the packer may modernize step-by-step, paying as he goes. Under such a plan the modernization scheme is worked out in detail, new equipment planned that will function efficiently with that installed, and investments made at intervals until modernization is finally completed.

The Rath Packing Co., Waterloo, Ia., recently partially modernized its power plant.

Saves Cost of Power

This company formerly generated steam for processing and purchased all power for equipment operation. The new set-up enables it to generate a portion of its power needs as a by-product of its need for processing steam.

This means that this company has cut its power bill by approximately the amount of power it generates, without any increase in boiler and engine room costs, except fixed charges on investment in new equipment.

Main items of new equipment installed at Rath's to get this result include:

Steam generator, constructed to operate at a pressure of 448 lbs., and with

a capacity of 35,000 lbs. of steam per hour, and

Turbo-generator set.

Turbine is of the non-condensing, extraction type, 625 k.w. Extraction is at 125 lbs.; exhaust at 45 lbs. Electrical energy is generated at three phase, 60 cycles, 4,150 volts.

Fits in With Present Equipment

This turbo-generator set has capacity to produce about 40 per cent of the plant's electrical requirements. Both it and the boiler were planned to function efficiently with the older boilers, all of which are in good condition, and the older auxiliaries, including coal and ash handling apparatus, coal storage silos, boiler feed water heaters, hot process softener and practically all of the piping system.

While the company does not say that the work done in the power plant to date is the first step in a complete modernization program, it might readily be such if at any time in the near future it were considered advisable or timely to make additional investment for equipment to generate more power. In the interval, and until modernization may be completed, a combination of old and new equipment and purchased power will supply all steam and power needs.

Fig. 1 is a cross section through the boiler room and a floor plan showing location of new boiler and turbo-gen-

erator set in relation to the older equipment. The plan below ground is also shown.

A steam flow diagram is shown in Fig. 2. This not only indicates the manner in which the old and new equipment is connected to utilize steam at the various pressures, but also the simplicity of the heat cycle.

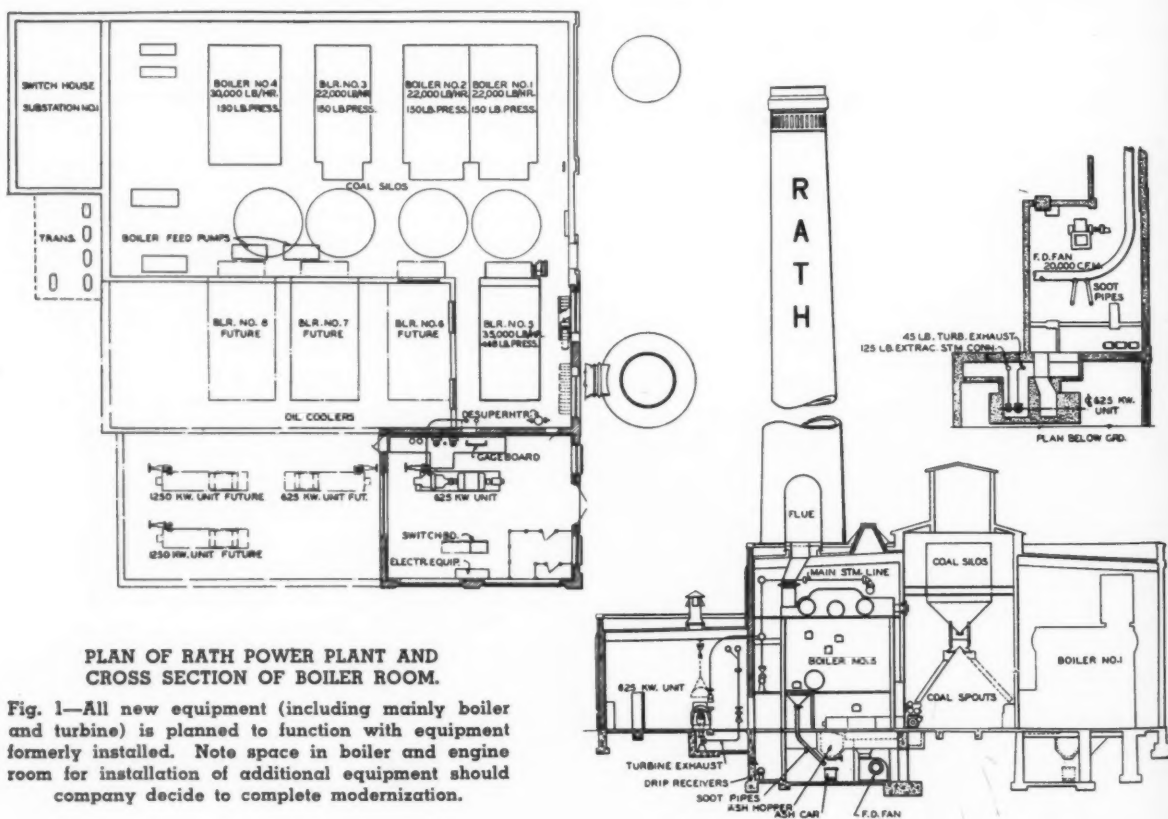
Steam is extracted from the turbine at 125 lbs. per sq. in. pressure, the working pressure of the older boilers. This steam operates engine driven compressors, fans, feed water pumps, etc., and may go through pressure reducing valves for rendering and other processing purposes.

Exhaust steam—from engines driving compressors, fans, pumps, etc., at 3 lbs. per sq. in. pressure—is delivered to the low-pressure steam line and used for building heating, cooking and other purposes.

Flexibility a Feature

Reference to this steam flow diagram (Fig. 2) will show how the engineer can elect to utilize as much of the 45-lb. steam as he desires, or simultaneously to use some 125-lb. extraction steam. He can operate the new boiler to furnish only the steam requirements of the turbine or run it continuously at full rating, passing excess steam above that required by the turbine through reducing valves and de-superheater into the 125-lb. header.

It is expected the turbo-generator



PLAN OF RATH POWER PLANT AND CROSS SECTION OF BOILER ROOM.

Fig. 1—All new equipment (including mainly boiler and turbine) is planned to function with equipment formerly installed. Note space in boiler and engine room for installation of additional equipment should company decide to complete modernization.

will operate practically continuously, the kilowatt output varying with amount of steam utilized at 125 lbs. and 45 lbs. pressures. Large motors driving ammonia compressors take current at 4,000 volts, but otherwise the current is stepped down to 200 volts in transformer substations.

Purchased power from the power company is connected in at all times, and provision is made for synchronizing and for control of the power factor. With this arrangement power requirements of the plant above those supplied by the turbo-generator set is furnished automatically from the power company lines.

The new extension of the Rath power plant, therefore, results in practically complete flexibility to supply steam and power, with proper heat balance—and, therefore, lowest cost—at all times.

This power plant rehabilitation to date is typical of the trend in the meat packing industry and parallels the designs worked out for Wilson and Co., Chicago, and Jacob E. Decker & Sons, Mason City, Ia., as reported by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE in the September 9, 1933, and March 24, 1934, issues of THE NATIONAL PROVISIONER.

Plans for More New Equipment

As will be noted on the floor plan of the Rath boiler and engine rooms, space is available for installation of additional boilers and turbo-generators.

The Rath Packing Co. has been among the most progressive in the meat packing industry. Capital expenditures have been frequent and continual advancement has been made in many branches of the business. As a consequence the plant has grown steadily.

In addition to being the first step in acquiring a modern, highly-efficient power plant, therefore, the new addition provides facilities for keeping pace with growing demands for steam and power.

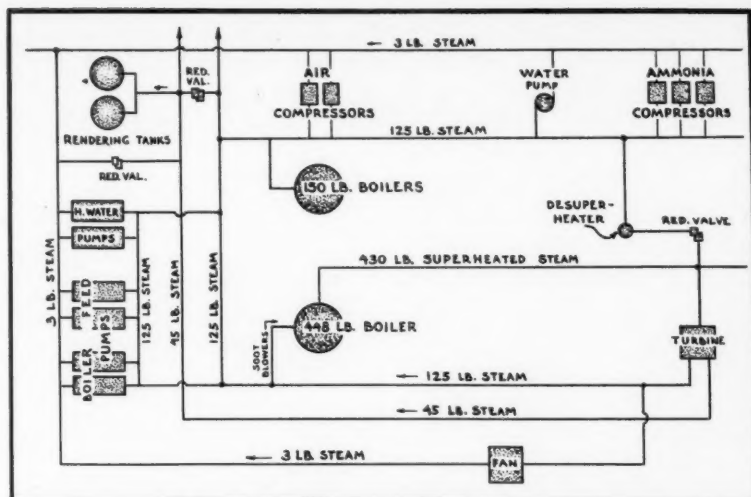
Details of design of particular interest to the meat plant engineer, and the packer who may be planning power plant modernization, are incorporated in the Rath power plant.

New Details of Design

Because of the low rate of heat release in the boiler furnace — 30,000 b.t.u. per cu. ft. per hour—no furnace water walls or ventilated settings are required. Flue gas temperatures are also comparatively low, and no feed water economizer or air pre-heater was necessary. Capital investment, therefore, was held to a minimum.

Boiler feed water pumps operate at high speed to feed the 448-lb. boiler, and at lower speed to feed the older boilers.

Air passed through the generator to cool it is led to a compartment in the basement, where it is picked up by the fan furnishing forced draft to the boiler.



PLAN OF STEAM FLOW IN RATH PACKING PLANT.
Fig. 2—Indicates manner in which old and new equipment are connected to utilize steam at various pressures and simplicity of heat cycle.

er. Thus the turbine room is kept cool in summer and the basement warm in winter. Further, there is a slight gain in boiler efficiency from using the heated air over the fire. A by-pass con-

nection with damper control is provided, so that any amount of warm generator air can be recirculated to the turbine room for heating purposes.

The accompanying table lists the principal items of equipment used in this power plant extension, which was designed by the Stone & Webster Engineering Corp.

Main Items of Equipment in Power Plant Extension of Rath Packing Co.

TURBINE—Non-condensing extraction type driving 625 k.w. generator. Steam is extracted at 125 lbs. and exhausted at 45 lbs. (Moore Steam Turbine Corp.)

GENERATOR—Two-pole, three-phase, 60 cycles, 4,150 volts. (Westinghouse Electric & Mfg. Co.)

BOILER—Bent-tube type, 4 drums, 5,360 sq. ft. of heating surface, 448 lbs. (Combustion Engineering Co.)

STOKER—Chain grate type. (Illinois Steel Co.)

FORCED DRAFT BLOWER—Direct-connected to turbine; 20,000 cu. ft. per min. (Clarge Fan Co.)

SUPERHEATER—Designed for 75 degs. Fahr. superheat at 35,000 lbs. per hour steam flow; located in front pass of boiler. (Superheater Co.)

COMBUSTION CONTROL—Controls speed of stoker, forced draft blower and draft over fire. (Hagan Corp.)

BOILER FEED WATER PUMPS—Two 2½ in. four-stage centrifugal, direct-connected to turbines. Capacity 160 gal. per min. each at 3,000 r.p.m. against boiler pressure. (Pennsylvania Pump & Compressor Co.)

FEED WATER REGULATOR—(Swartwout Co.)

DESUPERHEATER—(Elliott Co.)

BOILER METER—(Bailey Meter Co.)

STEAM FLOW METERS—(Bailey Meter Co.)

SWITCHBOARD—(General Electric Co.)

SWITCH GEAR—(General Electric Co.)

BAN PORK BECAUSE OF AAA

A resolution urging its members "to refrain wherever practicable from the use of such pork products or any other foods which have been exorbitantly raised in price because of artificial control" was passed last week by the National Restaurant Association.

The association protested against production control plans of the AAA, charging in its resolution that:

"The policy of the federal government has been to control the production of food products through the reduction of crops and the killing off of live stock.

"The AAA has imposed a processing tax upon certain food products, which has placed a burden upon marketers and distributors of these products. In particular, pork products have been subject to these policies, both of destruction and taxation, to a point where their cost, established artificially rather than on sane market values, has risen out of all proportion and made their use on restaurant menus almost prohibitive.

"Restaurateurs have found it impossible to raise menu prices to conform with the tremendous increase in the price of pork and other food products."

Frank O. Sherrill, newly elected president of the association, declared, "The government program is entirely responsible for the steep prices we are compelled to charge for food."

Speed High Court Hearing of Processing Tax Cases

THE processing tax tangle moved closer to a solution this week when the U. S. Supreme Court consented to review the decision of the second circuit court of appeals at Boston, which held invalid an AAA claim for processing taxes against the Hoosac Mills Corp.

Government forces apparently are anxious for an early decision in the case, as solicitor general Stanley F. Reed has announced that he would petition the court to advance argument. In this way the case might be heard in November and a decision handed down by Christmas.

One reason for the government's determination to push the case is believed to lie in the marked decrease in processing tax receipts brought about by hundreds of injunctions issued restraining collection of taxes. While income from taxes in July, 1934, amounted to \$43,013,496, it dropped to \$15,364,401 in July, 1935. June, 1935, collections totaled only \$30,950,261 against \$43,043,375 in June last year.

Paying Out But Not Taking In

AAA officials cannot hope for an increase in collections unless the act receives a favorable ruling from the Supreme Court. Meanwhile, expenditures are still going on. Disbursements of the AAA during July totaled \$35,916,328, of which \$11,401,198 went to corn-hog producers in benefit payments.

A second attack on the AAA was filed in U. S. Supreme Court this week when the Washburn-Crosby Co. appealed the decision of federal judge Otis at Kansas City, Mo., who refused to enjoin collection of processing taxes accrued after August 24, declaring they had been validated by congress on that date. The company contended the Hoosac Mills case does not test the constitutionality of the AAA amendments.

The decision against which the milling company is appealing has already been overturned by the circuit court of appeals at Omaha, Neb.

AAA Loses More Cases

The AAA lost a number of legal battles this week in federal courts throughout the country. Federal judge Moinet at Detroit, Mich., refused to dissolve injunctions restraining collection of processing taxes pending a decision in the case before the Supreme Court.

At Birmingham, Ala., the federal district court overruled a motion by AAA counsel to dissolve temporary restraining orders it had issued preventing the government from collecting processing taxes from Alabama meat packers and processors. Other injunctions, petitions for which were filed after passage of the AAA amendments, were issued at the same time.

The plant of an Ohio meat packing firm which was reported seized by the government for non-payment of processing taxes (see THE NATIONAL PROVISIONER of October 12) has resumed operations after reaching an agreement with the U. S. Bureau of Internal Revenue.

At Springfield, Ill., doubt over jurisdiction of the presiding judge resulted in a second postponement of a hearing in U. S. district court on the government's motion to dissolve an injunction restraining tax collection from nearly 40 firms.

Fidelity Laboratories, Inc., manufacturing vaccines and serum, asked for a federal district court injunction at Oklahoma City, Okla., this week to restrain

collection of processing taxes on hogs used in serum manufacture. The firm contended it used only the blood of the animal in its business, disposing of the carcass.

Other Court Rulings

Judge James H. Wilkerson in federal district court at Chicago has set Tuesday morning for a hearing on a motion by the U. S. district attorney, asking that Chicago packers and other processors be required to put up cash instead of bonds under the temporary injunction which restrains the federal government from collecting millions of dollars in processing taxes.

Representatives of 20 processors were told this week by W. Calvin Chesnut, federal judge at Baltimore, Md., that only after overdue processing taxes have been paid in escrow into the court pending final decision on the constitutionality of the taxes will hearings be held on petitions for injunctions to restrain collection of such taxes.

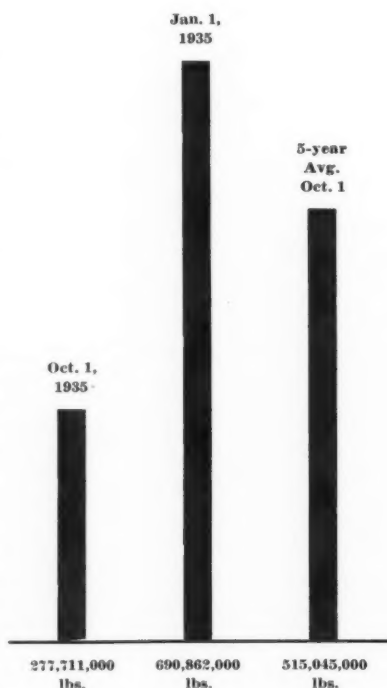
Meat Supply at All-Time Low

STORAGE stocks of meats on October 1 were at the lowest point on record. Government reports show 376,300,000 lbs. on hand on that date, a loss of nearly 50 million pounds in a month, and a decrease of 582 million pounds since January 1, 1935. Five-year average for Oct. 1, 639,997,000 lbs.

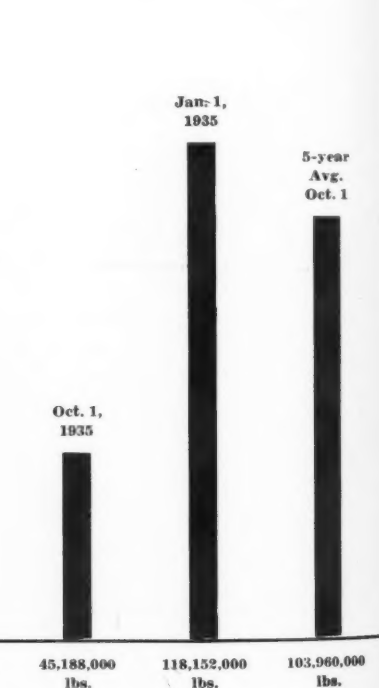
Lard stocks on October 1 were 45,188,000 lbs., a loss of 8½ million pounds in a month, and a decrease of 73 million pounds since January 1, 1935.

Stocks of meats on hand October 1 would last the country approximately 6 days, based on Department of Agriculture per capita consumption figures.

PORK STOCKS



LARD STOCKS



(See THE NATIONAL PROVISIONER MARKET SERVICE charts on page 21.)

MEAT Locker PLANTS

● Pork "Bootlegging" Develops New Competition for Meat Industry

PORK "BOOTLEGGING" as a result of the hog processing tax is bad enough, though likely to die out in time.

Here is a new and possibly permanent form of competition for the legitimate meat industry. "Meat locker plants," with cutting and refrigeration facilities—possibly to be followed by curing and processing service—are springing up in various parts of the country.

Avoidance of the hog processing tax offers the profit motive, and it is being taken advantage of in many localities as a result of the situation.

"Bootlegging" of pork assumed serious proportions in many sections of the country after the AAA put a processing tax of \$2.25 per cwt. on live hogs. It meant a loss to the established meat packing industry estimated to total millions of dollars. Operations of these farm "bootleggers" was in direct defiance of the law, counting on lack of sufficient enforcement personnel to properly check up on all sources of pork supply.

While loss to the meat packing industry from the competition of pork on which no tax is paid is large, the situation which makes "bootlegging" possible is temporary. Necessarily it will have to be discontinued if and when the processing tax is removed. As a permanent loss factor, therefore, this "cheating" is something packers may not have with them always.

New Kind of Competition

But operation of the processing tax has been responsible for a new type of competition for pork packers and meat dealers which is assuming considerable proportions in some sections of the country, and which might cause losses to the industry much greater each year than the "bootleg pork" competition of the past two years.

Starting in the West and South, this new activity is spreading to other sections of the country.

It was originally intended as a service to farmers, by providing facilities for storing farm produce and farm-killed meat for farm family use. But



CASHING IN ON NEW DEAL.

Taking advantage of the hog processing tax and the resultant development of pork bootlegging, a manufacturer of steel equipment is marketing a patent "collapsible" locker in which those who do not pay the AAA tax can store their meat products.

Such lockers are being installed by the hundreds in cold storage plants, some of which offer to process as well as store the meat under refrigeration. They tell the farmer, and even the town resident, that it will "save him 50 per cent of his meat bill."

Here is one of the lockers which its manufacturers advertise as promising "rejuvenation and prosperity" to those who install it. Packers and meat dealers may take a different view.

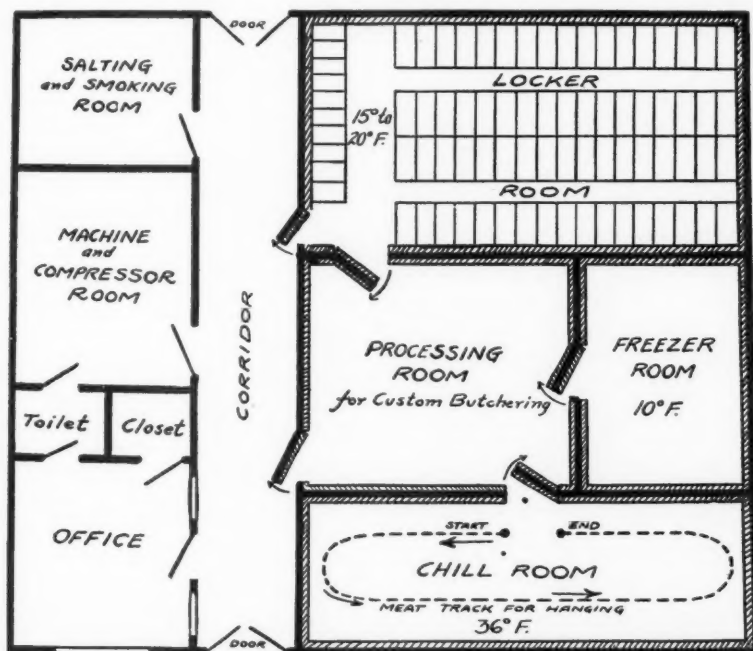
it has developed in some instances to the proportions of a packing business.

Go Into Meat Business

In at least one case the possibilities have inspired establishment of a specialized business to slaughter livestock for the owners of the animals—be they farmers or city dwellers—and to process and store the meat until required for consumption.

These services are also being performed in numerous cold storage plants, and more such plants are being urged to install meat departments as a means of increasing revenue. Butchers are provided by the warehouse owners to slaughter livestock and cut up the meat, and facilities are supplied for chilling carcasses, freezing, cutting, smoking and storing in individual lockers.

The plant previously referred to as
(Continued on page 17.)



NEW COMPETITION FOR PACKER AND RETAILER.

Meat locker plant recently placed in operation in Spencer, Ia. Custom butchers are furnished to slaughter livestock and poultry for farmers and town residents, and to cut up, freeze and store the meat or poultry until called for by the consumer. A locker charge of \$10 per year is made. Other charges are for slaughtering and handling.

To Begin Packer Freight Rate Controversy All Over Again

BY PACKER TRAFFIC EXPERT

IN THE near future there will be staged a renewal of the freight rate dispute between Eastern, Midwestern, Iowa and Missouri River packers. The battle began last April at a series of Interstate Commerce Commission hearings held in Chicago. These were upon complaints of packers operating East of the Indiana-Illinois state line. They alleged unreasonableness of their rates on live stock, and that the alleged maladjustment was gradually strangling their operations.

Although their chief complaint, as developed upon the record, was directed at the meat rates used by Iowa and Southern Minnesota packers, the matter of relationship was not an issue in the cases, so that the Commission cannot grant relief by the establishment of a proper relationship between the rates on livestock and the products thereof.

The subject is by no means a new one. Shortly after the development of the refrigerator car from its experimental stage to one of practical use, there began a bitter fight between Eastern and Western killers. This first led to devastating rate wars. As the result of these, the rates would be depressed to a very low figure.

Some Early Rate History

At one time the live cattle rate from Chicago to New York reached the all-time low of 5½ cents per 100 lbs. and the fresh meat rate 7 cents per 100 lbs. The Interstate Commerce Commission was not available to the shippers of that day, so that the contending factions finally agreed to let the late Thomas M. Cooley act as arbitrator in an effort to settle the fight.

His decision and award was announced November 7, 1884. He held that the rates on livestock and dressed beef shipments should be as 40 to 70. And so, for a long period of years, the relative adjustment remained upon substantially this basis. Eastern and Western packers developed in their respective territories, and the situation was apparently satisfactory to all interests. This was the famous "Cooley Award" basis.

First Rate Increase

The first break occurred with the remarkable rise and development of the corn belt packers. Strategically located in America's greatest territory of livestock production, their volume developed rapidly under their efficient operations.

Along about this time came federal control of the railroads. Effective June

25, 1918, all freight rates were increased. The increase generally was 25 per cent, but the agricultural interests succeeded in their arguments to have livestock made an exception. This made the 25 per cent increase apply to livestock, BUT no increase in the livestock rates was to exceed 7 cents per 100 lbs., and where a rate was composed of several factors, the combined increase permitted was not to exceed 7 cents.

No such exception applied to the products of livestock (meats), so that the long-established relationship under which the industry had prospered and developed was tossed into the discard. Other advances, general and sectional, tended to further disrupt the relationship, so that by 1923 apparently no group was satisfied.

First Packer Complaints

Interior Iowa packers launched a fight in March, 1923, known officially as John Morrell & Co., et al. vs. New York Central R. R. Co. et al. (I. C. C. docket 1477).

This complaint sought to bring about a reduction in the meat rates from Iowa to the East, and to reduce the meat rates to a basis no higher than the livestock rates. Hearings continued for many weeks, and the case was consolidated with numerous complaints of other packers, producers, etc. The general effect of the decision probably did not satisfy the original complainants, for more reductions were accorded their large competitors than to them. These decisions were reported in 104 I.C.C. 104, and 120 I.C.C. 537.

While this case was pending the Eastern slaughterers around New York launched a counter-attack, alleging unreasonableness in their livestock rates, and seeking a proper relationship between livestock and meat rates. Numerous complaints of other packers, producers and market interests developed this into another large case. It is generally referred to as Eastern Livestock Cases, 1926. The decisions are reported in 144 I.C.C. 731 and 165 I.C.C. 277.

This contest led to a reduction in the livestock rates east of the Indiana line, but made no change in the meat rates.

Other Packers Intervene

Later the commission (docket 17000 part 9, Western Livestock Cases, reported in 176 I.C.C. 1 and 190 I.C.C. 611) made provision for through and generally lower livestock rates to the East from all points West of the Mississippi River.

Then came complaints of the larger packers operating at the Missouri River, alleging the unreasonableness in their rates, and discrimination in favor of Iowa packers on shipments of packing-house products to the East. This case was styled: Swift & Company, et al. vs. New York Central R. R. Co., et al. (I.C.C. docket 25143) and it was consolidated with I. & S. docket No. 3715.

Iowa packers succeeded in convincing the Commission that their rates were not too low, but the Commission held they did discriminate against the Missouri River Packers. The matter was left to the carriers and shippers to work out some adjustment satisfactory to all parties. No adjustment has ever been made. This decision was reported in 197 I.C.C. 354.

Meanwhile the Commission has prescribed through class rates from points West of the Mississippi River to all points East of the Indiana line. The railroads sought to make these rates the basis for packing house product rates from Iowa and Southern Minnesota packing centers, which would result in increases, but the tariffs were suspended in I. & S. docket No. 4142. That case now has been consolidated with other cases pending.

The Present Situation

As the result of changes in rates and their relationship the following formal cases are pending:

Docket 26593, Midwest Association of Meat Packers vs. Alton R. R. Co. et al., docket 26593; sub. 1, Swift & Company vs. Alton R. R. Co., et al.; docket 26602, Eastern Meat Packers Association vs. Alton R. R. Co., et al.; docket 26808, Live Stock Traffic Association, et al., vs. Alton R. R. Co., et al.; docket 26782, Denver Union Stockyard Co., et al., vs. Alton R. R. Co., et al.; docket 26825, Louisville Board of Trade vs. Alton R. R. Co., et al. This group of cases attacked the Eastbound livestock rates to points East of the Indiana state line. The cases have been heard and briefed, and tentative reports are awaited.

Docket 26717, Chicago Live Stock Exchange vs. Abilene & Southern R. R. Co., et al.; docket 26935, Agar Packing & Provision Co., et al., vs. Alton R. R. Co., et al. These cases challenge livestock rates to Chicago and St. Louis. The first docket specifically charges discrimination in the rates on meats as compared to livestock. These are set for hearing at Chicago on October 30, but this probably will be postponed to November.

Other Cases Set for Hearing

Docket 27018, Belt Railroad and Stockyards Co., et al., vs. Alton R. R. Co., et al.; docket 27149, Chicago Live Stock Exchange vs. Alton R. R. Co., et al. These complaints attack the rates on stocker and feeder livestock to Chicago, Peoria and markets east and south thereof, on the ground that lower

(Continued on page 27.)

Borrowing Money to Buy Equipment

Credit and Capital for This Purpose Are Available
from Three Government Sources

BUSINESS men in need of credits for equipment or additional working capital have been confused in some instances, and did not know where to apply for financing to cover their specific needs.

A recent investigation has shown that there are three government agencies from which it is possible to obtain either cash or credit, provided the risk is one which can be given a reasonable degree of legitimacy and security.

Recently modified regulations of the Federal Housing Administration covering amendments to the National Housing Act permit loans for installment buying of equipment, as well as in other directions. In this case the government does not lend any money, but it does arrange for a federal guarantee of 20 per cent of the face value of any loan made under its provisions.

Loans for Buying Equipment

In general, the seller of equipment carries the burden of all arrangements. The buyer merely fills out certain forms and signs one or more notes. These notes are then sold to a finance company by the original seller of the equipment, or the buyer may deal directly with a bank for his loan.

The main benefits of this plan are that the buyer receives delivery of equipment with no down payment and the seller receives his cash in full. The cost of such arrangements is limited as follows:

"The financial institution may not collect as interest and/or discount and/or fee of any kind a total charge in excess of an amount equivalent to \$5 discount per year per \$100 original face amount of note."

Although talked about in terms of "F. H. A. loans," the official term refers to "modernization credits." Any property owner, individual, partnership or corporation with a regular income from salary, commissions, business or other assured source may apply. He is advised to go to his bank, building and loan association, or finance company approved by the F. H. A.

Can Borrow Up to \$50,000

The amount of money available is up to \$50,000, and the maximum period for repayment is five years. A five-year period would be covered by sixty notes of equal amount. Considerable red tape has been removed from the handling of applications through the F. H. A.

When it is working capital that is needed for business, the Federal Reserve banks are ready to supply it.

When Section 13b of the Federal Reserve Act was enacted June 19, 1934, about \$280,000,000 of reserve bank money was made available for loans to established commercial and industrial enterprises for working capital, with maturities up to five years. The reserve banks are said to have approved loans totaling nearly \$100,000,000 during the first year the law has been operating.

Certainly there are hundreds of concerns which need working capital today and do not know about the facilities offered by the reserve banks. Or if they do know, they are not certain how to go about getting a loan.

How to Go About It

The process is simple and not encumbered with red tape. First find out whether your own banker will make a loan on ordinary terms to meet your requirements. If not, suggest that the bank participate in a 13b loan from the federal reserve bank of the district. If your bank participates, it will start negotiations with the reserve bank. If not, go to the reserve bank yourself, or write, and tell your story.

You will then find out whether you are an eligible borrower under section

13b. If you are, you will be asked to make out an application form, and the reserve bank will undertake the necessary investigation to check up on your statements and to draw a complete picture of your business situation.

The case will be passed on first by the bank's advisory committee of business men, and then by officials of the bank. If they decide to recommend a loan, and an agreement is readily reached regarding security, maturities and other details, the whole process should not take more than three or four weeks.

Protecting the Local Bank

In case of loss on any loan made with the participation of the Federal Reserve bank, it may assume as much as 80 per cent of the total loss. So a local bank can make these 13b loans and have what amounts to an 80 per cent insurance.

Interest rates vary in the different districts and with the terms of individual loans but, in general, they run from five to six per cent. When a federal reserve bank makes a commitment to take over a loan, a charge is made to the bank thus accommodated. The

(Continued on page 46.)



LABOR-SAVING EQUIPMENT LOWERS PRODUCTION COST.

When volume drops unit costs increase. This is not serious when the increase can be recovered in the selling price. When it cannot, there remains but one thing for the packer to do—meet the competition of other plants with modern, labor-saving equipment. In this plant handling costs are kept at a minimum with conveyors.

These and similar devices pay big dividends at the present time, enough to justify the packer to borrow the money, if necessary, to install them. How funds can be obtained for this purpose is explained in this article.

Practical Points for the Trade



Bohemian Sausage

A packer operating in an area where there is a large Bohemian population wishes to prepare a sausage especially liked by people of this nationality. He writes:

Editor THE NATIONAL PROVISIONER:

Can you give us a formula for Bohemian Prasky sausage? We have many calls for this product and would like to know how to prepare it.

The following formula will produce a very satisfactory sausage. However, processing directions should be followed carefully.

Meats:

70 to 85 lbs. of lean pork trimmings
15 lbs. trimmed pork cheek meat
10 lbs. fat pork trimmings

Seasoning:

2 lbs. 4 oz. salt
8 oz. granulated sugar
6 oz. ground white pepper
4 oz. peeled garlic

Prepared seasonings may be used if desired, such as those made by reputable seasoning manufacturers, to facilitate convenience in handling and uniformity of product.

The lean and fat trimmings used in this sausage are coarse cut. The pork cheek meat is ground fine. Meat is stuffed in beef weasands or manufactured casings of similar size.

To satisfy the particular trade eating this sausage, do not cook the product in water. After desired color is obtained in the smokehouse, raise temperature gradually to a very high point, and bake the product in the smokehouse. When grease begins to render from ends of the casing it is an indication that the product is thoroughly baked. A center temperature of at least 138 degs. Fahr. must be reached. As soon as the product is thoroughly cooked, kill the fire and remove the product from the smokehouse.

There is quite a difference which consumers of this sausage are quick to detect between sausage baked in the smokehouse and sausage cooked in water.

CARAMELIZING HAMS

Caramelized hams are a popular product in many sections of the country. In most cases this finishing touch is secured by sifting sugar on the ham and melting and browning it in an oven. A small sausage manufacturer whose production of caramelized hams totaled only about six or eight a day—not enough to justify the use of an oven—has developed a process that is economical and at the same time turns

out a product that has found increasing consumer acceptance.

The hams are cooked in retainers in hot water in the customary manner. After cooking the hams are removed from the retainer, placed in a perforated basket and immersed in hot compound for a time sufficient to brown them well. They are then sprinkled with sugar and the sugar melted or caramelized with a blow torch. Fuel for this latter tool is city gas. The air pressure is secured from the storage tank supplying compressed air to the stuffers. Caramelizing can be done very quickly with a small consumption of fuel.

The product has an appetizing appearance and is well liked by consumers.

What Are Your Smoked Meat Shrinkage Costs?

Shrinkage in smoking or cooking meats is a cost item that cannot be overlooked. This invisible cost becomes particularly important in periods when prices are advancing.

Do you figure hanging and shipping shrinkage as well as smoking or cooking shrink?

Do you know that shrinkage cost changes whenever raw material price changes?

THE NATIONAL PROVISIONER has compiled a table to assist the packer in approximating the cost of shrinkage in the production of smoked meats. This gives the cost per cwt. of percentages of weight loss at various levels of product prices.

With this table, casual impressions as to cost differentials on smoking shrinkages may be checked with actual allowances necessary to cover this cost item. Subscribers may have this table by filling out and sending in the following coupon, accompanied by a 10c stamp. In larger quantities, please write for prices.

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "How to Figure Cost of Shrinkage on Smoked Meats."

Name

Street

City..... State.....

Enclosed find a 10c stamp.

Trouble with Meat Loaf

Preparation of meat loaves requires special care in cooking and baking. An Eastern packer who is having difficulty with macaroni and cheese loaf writes:

Editor THE NATIONAL PROVISIONER:

We are having much trouble with our macaroni and cheese loaf, the product bursting out along the bottom. Can this be the fault of our formula? How can we remedy this difficulty?

Without knowing the kind of meats this packer is using in his formula, it is not possible to tell the cause of macaroni and cheese loaf bursting on the bottom. If he has made this loaf before, without having trouble, then it may be traced to a new employee, improper cooking of the macaroni or improper handling. If, however, this is a new product which has troubled from the beginning, then the formula must be at fault.

Following is a good formula:

70 lbs. cured lean beef chucks,
30 lbs. fresh regular pork trimmings,
5 lbs. American cheese,
7 lbs. elbow macaroni,
1 lb. onions,
5-7 lbs. cereal.

Grind cured beef chucks and pork trimmings through ¼-in. plate. Put in chopper and chop not too fine, adding ice up to 20 lbs. Macaroni is cooked two-thirds done and then chilled and excess water drained off. Cheese is cut in small cubes. The inquirer's own seasoning formula can be used, or use of ready-prepared seasonings or specially prepared seasonings as manufactured by reputable concerns will assure convenience and uniformity.

Kosher Sheep Casings

An Eastern meat packer is considering production of kosher sausage. He writes:

Editor THE NATIONAL PROVISIONER:

What is the difference between kosher and ordinary sheep casings? Where are kosher sheep casings produced? What kind of cereal can be used in kosher sausage?

The only difference between kosher and regular sheep casings is that the animal has been slaughtered by a rabbi and the casings carry the kosher stamp. They sell at rather a high price, considerably above the market for regular sheep casings. A few are produced by some of the larger packing companies, but most of them come from New York City.

Any kind of cereal can be used in kosher sausage, provided it has a permit from the rabbi.

Packing and Wrapping

Ideas and Experiences in Meat and Sausage Merchandising Which Help to Sell Product

USE OF CRINKLED PARCHMENT

A Southern packer is interested in crinkled parchment and its uses in the meat packing plant. He writes:

Editor THE NATIONAL PROVISIONER:

I recently visited a plant in which ham retainers were being lined with paper before the hams were inserted. This paper had the appearance of crepe, but undoubtedly is very much stronger. Can you advise me what this paper is, its uses in the meat packing plant, and where it may be obtained?

The paper to which this packer refers is crinkled parchment. This is parchment of the kind popular for wrapping meats, but which has been processed to increase its strength.

Uses of crinkled parchment in the meat packing plant are confined to processing and shipping departments—as jackets for ham and dried beef retainers, wrappers for tamales and tierce liners for back-packed S. P. meats in the former instance, and as covers and liners for slack barrels and covers for beef quarters in the latter.

These uses for crinkled parchment have been described in detail in THE NATIONAL PROVISIONER at various times. They are summarized briefly in the following paragraphs.

Uses of This Paper

A number of advantages are claimed for the practice of lining ham retainers with crinkled parchment before inserting the ham. Among these are: Less labor required to clean retainers, better flavor in the ham, cleaner product, better keeping qualities, and longer life of retainer. A piece of parchment large enough to fold over the ham after it is in the retainer generally is used. Commonly-used sizes are 22, 24 and 26 in. square. Either the 30 or 40 lb. basis weight is suitable.

In canned tamales crinkled parchment has largely replaced corn husks. In addition to sanitary features, appearance of product is improved. Sizes used vary from 2 7/8 in. by 4 in. to 8 in. by 11 in.

One of the newer uses for crinkled parchment is for tierce liners for back-packed S. P. meats. This, it is said, has solved in a satisfactory manner the problems of keeping sweet pickle tierces clean. Labor of cleaning tierces is thereby reduced.

For dried beef jackets procedure is the same as for ham jackets.

Better protection from dust and dirt is secured when crinkled parchment is used as a cover for slack barrels. Because of the considerable strength of

the paper overpacking is possible. Recommended size of paper for this purpose is 24 in. by 24 in.

Size of crinkled parchment sheet used as a cover for forequarters of beef is 58 in. by 70 in.; hindquarters, 60 in. by 60 in. The paper is strong enough to resist rough handling and the corrugations permit free circulation of air and prevent sweating.

This paper is a product of the Kalamazoo Vegetable Parchment Co., which is located at Parchment, Mich.

NOVELTY CARTON IDEA

A new idea in sausage cartons has made its appearance in retail stores on the Pacific Coast. This carton, credited with increasing one dealer's sales of pork sausage 400 per cent. in two months, is constructed so as to completely unfold upon removal of the two end flaps. It thus permits convenient handling of contents without marring the product or cracking the transparent wrappings.

With the adoption of this carton, its users have also introduced a novelty method of packing which has made a hit with retailers and consumers. The carton is designed for 1 lb. of sausage, composed of 1/2 lb. of linked sausage and 1/2 lb. of sausage meat, both wrapped in transparent cellulose. Display of one of these opened cartons in a retail showcase, together with a supply of closed cartons, is sufficient, it is said, not only to attract an unusual amount of housewife attention, but also to influence a large volume of sales.

This carton is printed in red and black, with a varnished surface for protection of product and to give a very striking effect.

SHROUDING LAMBS.

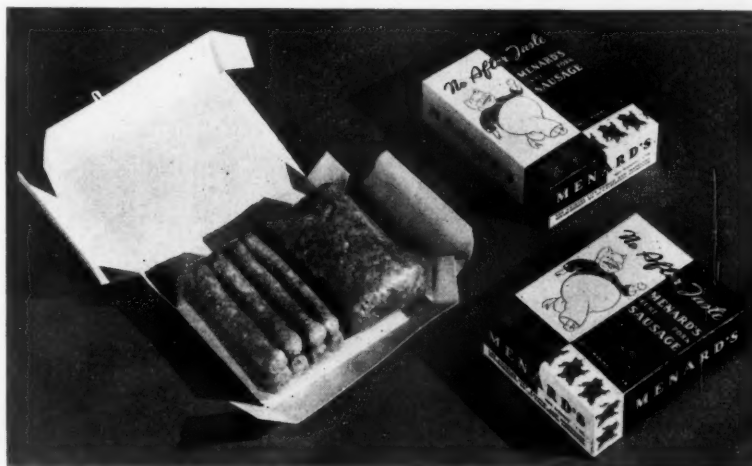
Packers generally are familiar with the good results to be obtained by clothing (shrouding) cattle. Equally good results, a Southwestern packer says, can be obtained by shrouding lambs. This packer applies the shrouds in the same manner as on cattle. The cloths are wrung out of water as hot as the workmen can bear, applied tightly to the carcasses and skewered in place and the carcasses run into the cooler. When the carcass is thoroughly chilled the cloth is removed.

Shrouding lambs bleaches the fat, molds the carcasses and takes out soft backs, he says, and results in producing many No. 1 carcasses that otherwise would sell as No. 2s. Even on the best carcasses, he thinks, shrouding is worth while as a means of improving appearance.

MAY BE MORE SOFT HOGS

Danger that packers may find more than the usual number of soft pork hogs among those from the Corn Belt this year is indicated in a recent report of the U. S. Department of Agriculture stating that Corn Belt farmers have a soybean crop twice as large as last year, and will use much of it in fattening hogs. Oil in the soybeans tends to soften the hog's body fat and such soft hogs are objectionable on the market.

This year more soybeans than usual are being harvested as grain, particularly in the Corn Belt. Farmers are being urged to sell the beans and buy back soybean oilmeal, which can be fed to hogs with little danger of producing soft pork.



LINKED AND BULK SAUSAGE IN ONE CARTON.

New pork sausage carton recently designed for a Los Angeles dealer. It is printed in red and black and varnished for eye appeal and quality product effect. A feature of the carton is that it opens flat upon removal of the two end flaps. The idea of packing both linked sausage and sausage meat in the same container is said to have made a hit with retailers and consumers. Design by Walter B. Crane; produced by Independent Paper Box Co.

Announcing A NEW METHOD OF REFRIGERATION IN TRANSIT

MOTOR TRUCKS

L.C.L. CONTAINERS

FREIGHT CARS

NO ICE . . . NOT MECHANICAL

Refrigeration
for

Motor Trucks

L. C. L. Containers

Freight Cars

**Send for
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CONVENTION DISPLAY

During the convention, you are invited to inspect trucks equipped with the G.F.T.C. System of refrigeration, which will be in operation and on exhibition at the International Harvester Show Rooms, 611 West Roosevelt Road, Chicago, Ill., near Convention Headquarters.

GENERAL FRIGID TRANSPORTATION CORPORATION
250 PARK AVENUE
NEW YORK, N. Y.

Please mail us full information, without obligation, regarding the new G.F.T.C. Method of refrigeration-in-transit.

Name Firm
Address City State



REFRIGERATION and Air Conditioning



Plant Cooling Notes

For the Meat Employees Who Is Interested in Refrigeration.

MOISTURE IN INSULATION

Perhaps the greatest change in insulation practice during the past 12 years has occurred in methods of applying the initial course of insulation to wall surfaces, says a corkboard insulation expert. This is particularly true in respect to brick, tile and stone, and also in connection with the finish applied to exposed surfaces on the insulation in the cooler itself.

When water is precipitated on the plastered surface of a cooler by condensation, a portion of this water is absorbed by the plaster through capillary attraction. This tends to slowly disintegrate the plaster by depositing moisture on surface of insulation directly behind the plaster.

Cork will not take up this water by capillarity, but water may find its way into the corkboards by gravity, traveling through any possible interstices or voids between the particles of corkboard. While manufacturers now understand and appreciate that the modern corkboard product of maximum value must be compact and free from voids to the greatest possible extent, it is said that all voids, especially surface voids, cannot be eliminated.

Thus water in contact has been known to penetrate corkboard insulation to a depth of 1 in. or so toward the outside building wall. Water may also find its way into corkboard insulation from the outside of the building.

Discovery of these two distinct ways in which moisture is deposited in corkboard insulation has been of great value in revising insulation specifications. Airproofing of surfaces to receive insulation is now carried out, wherever possible or feasible, so that air to compensate a partial vacuum in the room will be supplied through some other channel.

These surfaces must be airproofed, not waterproofed, and the necessity for airproofing is believed to increase with the decrease of the operating temperature and in a general way with the size of the room, the larger the room, the greater the vacuum effect produced by refrigeration.

Choice of materials used in the building construction will also affect the passage of air, a hard repressed brick being preferred. If monolithic concrete is used, it should contain a waterproofing material to close up the pores as

much as possible to provide additional resistance to the infiltration of air.

Two good coats of a suitable asphalt primer, not ordinary asphalt paint, should be applied by brush or spray gun to air-proof building walls. A suitable priming material is a good grade of unfluxed petroleum asphalt reduced to the proper consistence with a solvent. The corkboard should then be erected in hot, odorless insulating asphalt against the primed surface of the building walls and the second layer erected to the first in the same material and additionally secured with skewers.

By way of a suitable interior finish over the insulation, manufacturers first developed an asphalt mastic coating ironed on to the corkboards at the factory. The difficulty with this product was the unsuccessful sealing of the mastic joints. In due course and after considerable experimental work, an annesified asphalt plastic finish was developed that could be applied on the

site, in a manner similar to applying Portland cement plastic, in two coats, with a continuous surface sufficiently elastic to withstand without cracking the contraction and expansion incident to cold storage rooms. This finish may be painted as desired after first priming with orange shellac or aluminum bronze.

A high degree of efficiency has been attained by the manufacturers of asphalt emulsions, such properties as adhesion, cohesion, ductility, consistency, melting-point, susceptibility to temperature changes, waterproofness, resistance to acids and alkalis, air-tightness and durability being the prime factors in the selection of a desirable basic asphalt used in the manufacture of these products.

MEAT STORAGE LOCKERS

(Continued from page 11.)

catering exclusively to custom butchering and processing is located in Spencer, Ia. Its floor plan is shown in an accompanying illustration.

This is how its owners advertise it:

This plant will make every day a butchering day for the farmer, and will enable him to kill and store his own meat in a modern plant and under the most sanitary conditions until it is wanted for use.

It will save at least 50 per cent of the farmer's meat bill, and will operate in the same way for town residents who buy meat animals from farmers and have them slaughtered and stored in the plant, properly butchered, for use.

The plan of operation is as follows:

How Plan Is Operated

A farmer may slaughter a hog, for instance, and bring the carcass to the plant, where it is chilled and cut up by a custom butcher. The meat is then frozen and placed in a locker rented by the owner. He may come and get meat as he desires, when he needs it.

Lockers are rented for \$10 per year, plus a 35c charge for a key, which is returnable for a refund. Butchering of animals on the farm by the plant's custom butcher will be done for small charges, or the farmer may do his own slaughtering.

Town residents may also buy livestock from farmers and have the custom butcher slaughter and process it.

Slaughter and Storage Charges

Charges for butchering, regardless of the location of the animals or poultry to be killed, are as follows:

Hogs, \$1.00; calves, 75c; beef, \$1.00;

AIR CONDITIONING

- What it is
- Why it is needed
- Where it should be used

in the MEAT PLANT

A clear statement by a recognized authority about this newest development for **saving and improving product** in the packing and sausage plant.

Describes methods and gives temperatures and humidities for each department of the plant.

Fill out and return the coupon if you want a copy.

THE NATIONAL PROVISIONER
407 So. Dearborn St., Chicago, Ill.

Please send me copy of "AIR CONDITIONING IN THE MEAT PLANT."

Name.....

Company.....

Street.....

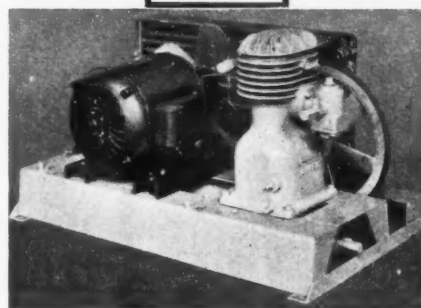
City.....

Enclosed find 50c in stamps.

BAKER *Automatic - Electric* TRUCK REFRIGERATION

**MAINTAINS PROPER
TEMPERATURES FOR
MEAT PRODUCTS
IN TRANSIT**

On the highway, in the garage or at the loading dock Baker Automatic Refrigeration guards perishable meat products within the truck body. Baker Truck Refrigerating equipment is especially dependable on long cross-country hauls where it is imperative to keep the load moving 24 hours a day. No stopping to recharge the system is necessary, and product shrinkage is minimized. Operating costs are low, due to truck engine generator furnishing power for refrigerating unit while en route. Write for descriptive folder and specifications.



BAKER ICE MACHINE CO., INC.
OMAHA, NEBR.

Factories: OMAHA, FT. WORTH, LOS ANGELES, SEATTLE
Central Distributors: E. H. BURGE ICE MACHINE CO., CHICAGO
Eastern Sales Headquarters: NEW YORK

**Jamison-
BUILT Doors**
FOR COLD STORAGE

JAMISON WINDOW DOOR

Popular for display use or wherever view into the cold storage is desirable.

All recent Jamison-created improvements are incorporated in it. Send for bulletin describing it and other Jamison products.

JAMISON
Cold Storage Door Co.

Jamison, Stevenson, &
Victor Doors

Hagerstown, Md., U.S.A.
Branch Offices in Principal Cities



PROVED
AND APPROVED

CORINCO CORKBOARD

THE PERFECT INSULATION

Because —

- It has structural strength. (Self-Supporting)
- It can be cut and fitted like lumber.
- It does not attract and actually resists moisture.
- It is a thorough non-conductor of heat.
- It is fire resisting.
- It is Nature's perfect insulation.

• *Let us show you how to reduce your overhead with CORINCO CORKBOARD*

CORK INSULATION Co., Inc.

155 East 44th Street
NEW YORK, N. Y.



Factory—Wilmington, Del.

Branches in principal cities

sheep, 50c; chickens, \$2.00 per dozen; ducks and geese, \$3.00 per dozen; turkeys, \$2.00 per dozen.

After the slaughtered animals or poultry are brought to the plant a charge is made for cutting, wrapping the meat cuts or poultry in oiled paper, freezing them and putting them in the locker. For these services the charges are as follows: Hogs, any size, \$1.00; calves, up to 300 lbs., \$1.00; beef, up to 800 lbs., \$2.00; sheep, any size, 50c.

Charge for grinding sausage meat is 2c lb.

REFRIGERATION NOTES

Exeter Fruit Association, Exeter, Calif., plans erection of cold storage plant on Santa Fe R. R. right-of-way. Approximate cost, \$35,000.

Gaver & Graham Meat Co., Silverton, Ore., has opened new cold storage plant.

Sterling Packing & Provision Co., Sterling, Colo., is building new cold storage plant to add to present capacity and also provide cold storage lockers for public use.

Jackson County, Ala., has applied for government loan from PWA to build cold storage warehouse costing approximately \$120,000.

South Iowa Butter Association, Keosauqua, Ia., recently purchased 4-ton refrigerating machine for cold storage use.

McPherson Ice Co., McPherson, Kans., has installed individual cold storage locker system with 280 lockers.

Sanitary Grocery Co., Richmond, Va., plans refrigerated warehouse to serve 72 retail stores. Estimated cost, \$110,000.

Howard's Market, Washtucna, Wash., is installing cold storage locker system for use of its customers.

NEW TRUCK COOLING METHOD

With a large percentage of the products of meat packing plants moving to retail outlets in refrigerated trucks, any new development which promises sim-

plification of truck refrigerating apparatus, greater cooling reliability or lower operating costs is of more than casual interest to the packer.

During the annual convention of the Institute of American Meat Packers at Chicago, October 18 to 22, there will be available for packer inspection a truck refrigerated with a new method—one that has received much favorable comment wherever shown.

This truck will be at the showrooms of the International Harvester Co., 611 West Roosevelt road. It is equipped with the General Frigid Transportation Corp. refrigerating system, which uses no ice and has no moving parts. This system, it is said, can be practically applied to any kind of refrigerated transportation where temperatures desired range from zero degs. Fahr. up. Packers who will attend the convention are invited to see this truck refrigerating method in operation.

FROZEN POULTRY IN STORAGE

Storage stocks on hand October 1, 1935, with comparisons:

	Oct. 1, 1935. M lbs.	Sept. 1, 1935. M lbs.	Oct. 1, 1934. M lbs.
Broilers	6,885	4,984	14,447
Fryers	2,768	1,267	3,969
Roasters	4,379	2,097	7,272
Fowls	4,931	4,347	11,605
Turkeys	6,433	9,006	3,041
Ducks	4,384	4,359	3,962
Miscellaneous	9,718	8,851	10,966

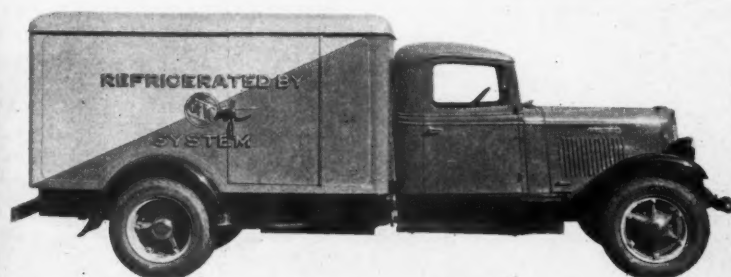
PRODUCE IN COLD STORAGE

Cold storage holding of butter, cheese and eggs on October 1, 1935:

	Oct. 1, 1935. M lbs.	Sept. 1, 1935. M lbs.	Oct. 1, 1934. M lbs.
Butter, creamery	148,666	156,855	125,047
Cheese, American	102,633	92,767	108,624
Cheese, Swiss	5,267	4,853	9,145
Cheese, Brick & Munster	918	788	1,505
Cheese, Limburger	684	804	1,480
Cheese, all other	5,415	6,549	6,609
Eggs, frozen	90,330	112,585	99,951
Eggs, shell, in cases	6,343	7,373	6,803

*Not including butter or cheese held by AAA or SRA.

Watch the "Wanted" page for positions offered.



EQUIPPED WITH COOLING SYSTEM WITHOUT MOVING PARTS.

This refrigerated truck will be on display at Chicago during the packers' convention. It is cooled by a new method which uses no ice, but is capable of maintaining temperatures as low as zero Fahr.

SWIFT DECLARES 3 DIVIDENDS

The board of directors of Swift & Company has declared a special dividend of 1%, or 25 cents a share, payable November 15, 1935, to shareholders of record October 28, 1935. This will bring the total dividend disbursements for the calendar year 1935 to 4%, or \$1.00 a share. The directors also declared a quarterly dividend of 1%, or 25 cents a share, payable January 1, 1936, to shareholders of record December 2, 1935, establishing dividends on a basis of 4%, or \$1.00 a share a year.

FINANCIAL NOTES

Cumulative 6 per cent convertible preferred stock of American Hide and Leather Co. with \$50 par value and \$1 par common stock have been admitted to New York Stock Exchange list, while 7 per cent cumulative \$100 par preferred and no par common stock have been suspended.

Quarterly dividend of 25 cents has been declared on common stock of Geo. A. Hormel & Co.; annual dividend of \$7.00 has been declared on B preferred stock and quarterly dividend of \$1.50 on A preferred. They are payable November 15 on stock of record October 26.

Directors of Procter & Gamble have declared a quarterly dividend of 37½ cents on the company's stock, payable November 15 on stock of record October 25.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, October 16, 1935, or nearest previous date:

	Sales. Week ended Oct. 16.	High. —Oct. 16—	Low.	—Close— Oct. 16.	Oct. 9.*
Amal. Leather. 700	34	3	3	34	
Do. Pfd. 100	32½	32½	32½	28½	
Amer. H. & L.					
New 28,300	3%	3%	3½	
Do. 6% Pfd. 6,100	31	31	31	31	
Amer. Stores. 1,600	36%	36½	36½	36%	
Armour III. 37,600	4½	4½	4½	3%	
Do. Pfd. 7,100	61½	61½	61½	60	
Do. Del. Pfd. 700	104½	103½	103½	104½	
Beechnut Pack. 1,900	93½	92½	92½	92	
Bohack, H. C. 100	7½	7½	7½	7	
Do. Pfd.	45	
Chick. Co. Oil. 800	26	26	26	25½	
Childs Co. 11,000	6	5½	5½	5½	
Cudahy Pack. 2,200	40½	40	40	39½	
First Nat. Strs. 4,500	46½	45½	45½	46	
Gen. Foods 10,600	34	33	34	32½	
Gobel Co. 3,200	2½	2½	2½	2½	
Gr. A. & P. 1st Pfd. 80	128½	128	128½	129½	
Do. New 60	128½	128½	128½	128	
Hormel, G. A. 50	17	17	17	17	
Hygrade Food. 1,600	17½	17½	17½	17½	
Kroger G. & B. 12,300	26½	25½	26	27½	
Libby McNeill. 6,650	8½	8½	8½	8½	
Mickelberry Co. 1,650	1½	1½	1½	1½	
M. & H. Pfd. 100	3½	3½	3½	3	
Morrell & Co. 100	51	51	51	50	
Nat. Leather. 3,500	1	1	1	1	
Nat. Tea 4,200	10	9½	9½	10½	
Proc. & Gamb. 4,800	52	51½	51½	51	
Do. Pr. Pfd. 80	118	118	118	118	
Rath. Pack.	26	
Safeway Strs. 7,000	35½	34½	35	33	
Do. 6% Pfd. 210	109½	109	109½	108½	
Do. 7% Pfd. 670	114	114	114	112	
Stahl Meyer	16½	16½	16½	16	
Swift & Co. 31,050	10½	10½	10½	15½	
Do. Intl. 6,050	29½	29½	29½	28½	
Truist Pork	7½	
U. S. Leather. 2,500	8½	8½	8½	9	
Do. A. 6,500	15½	15½	15½	15	
Do. Pr. Pfd. 300	72	71	72	71	
Wesson Oil 24,100	48½	47½	47½	45½	
Do. Pfd. 800	81½	81	81	80½	
Wilson & Co. 110,300	6½	6	6½	5	
Do. Pfd. 5,700	70½	69½	69½	69	

*Or last previous date.

Hog Cut-Out Values Improve With Lower Hog Costs

HEAVIER hogs cut out to the best advantage this week at Chicago; light averages show the greatest loss. Green product was less valuable than a week earlier, but packers' hog costs were less. The net result was that cut-out losses were somewhat more favorable than during the previous corresponding period.

Hog receipts at Chicago during the first four days of the week were larger

than for some time, 56,000 head as against 41,000 head a week earlier. Receipts were larger than packers expected, and put pressure on both hog and product prices. Average hog price fluctuated between \$10.00 and \$10.10, latter price being average for Thursday. Fresh pork cuts were in relatively good demand during the week, with some slackening in evidence at the close. Prices of practically all green cuts held

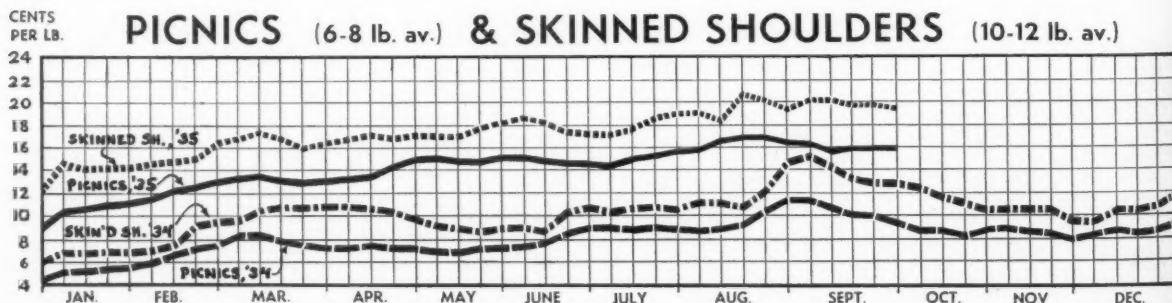
relatively steady, loins showing the greatest price decline.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week, average costs and credits being used. These costs and credits apply to Chicago only. Packers who work a short form hog test should substitute their own values for those shown here.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	180-220 lbs.			220-260 lbs.			260-300 lbs.		
	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
Regular hams.....	13.90	20%	\$ 2.87	13.70	20%	\$ 2.78	13.30	19%	\$ 2.61
Picnics	5.50	16%	.93	5.30	16%	.89	5.00	14%	.72
Boston butts.....	4.00	22%	.91	4.00	22%	.91	4.00	22%	.91
Loins (blade in).....	9.70	24.0	2.33	9.30	22%	2.10	8.80	20%	1.84
Bellies, S. P.....	11.00	21%	2.32	8.70	20%	1.81	3.50	20%	.72
Bellies, D. S.....	3.00	18%	.57	9.00	18%	1.67
Fat backs.....	1.00	15%	.15	3.00	16%	.49	5.00	17%	.86
Plates and jowls.....	2.50	15.0	.38	2.50	15.0	.38	3.30	15.0	.50
Raw leaf.....	2.00	13%	.28	2.10	13%	.29	2.20	13%	.30
P. S. lard, rend. wt.....	11.90	14%	1.68	11.60	14%	1.64	11.20	14%	1.58
Spareribs	1.50	18.0	.27	1.50	18.0	.27	1.50	18.0	.27
Trimnings	3.00	17½	.53	2.80	17½	.49	2.70	17½	.47
Feet, tails, neckbones.....	2.0014	2.0014	2.0014
Offal and misc.....474747
TOTAL YIELD AND VALUE.....	68.00		\$13.26	69.50		\$13.23	71.50		\$13.06
Cost of hogs per cwt.....			\$10.69			\$10.64			\$10.41
Condemnation loss.....			.05			.05			.05
Handling and overhead.....			.70			.62			.59
Processing tax.....			2.25			2.25			2.25
TOTAL COST PER CWT. ALIVE.....			\$13.69			\$13.54			\$13.30
TOTAL VALUE.....			\$13.26			\$13.23			\$13.06
Loss per cwt.....			\$.43			\$.31			\$.24
Loss per hog.....			\$.86			\$.74			\$.67



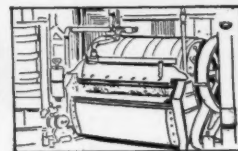
One of the new series of charts in THE NATIONAL PROVISIONER series showing prices of picnics and skinned shoulders.

Shoulder cuts of pork continued popular with consumers during September, although prices reached a point which makes these cuts relatively expensive. Skinned shoulders were fairly steady during the month, at prices near the top price for the year to date. Picnics also held fairly steady, but moved somewhat less freely than skinned shoulders. The price spread between the two cuts is now wider than that prevailing during most of 1934.

LARD	2.61
BELLIES	.72
HAMS	.91
LOINS	1.84
BUTTS	.72

Provisions and Lard

Weekly Market Review



Trade Fairly Active — Undertone Continues Heavy — Liquidation Again Apparent—Hog Run Moderate — Hogs Weaker — Lard Stocks Still Decreasing — Meat Trade Moderate.

Market for hog products the past week backed and filled in a fairly active trade, but on the whole, the undertone continued heavy, and under a lower hog market and liquidation hog products were somewhat lower than the previous week. A renewal of weakness in the grain markets had some effect, as did the granting of a review by the U. S. Supreme Court of the processing tax, which made for a disposition in some directions to even up pending developments.

The fact that the hog run continues well under last year, and that stocks of both lard and meats continue to decrease as a result of the comparatively small make, completely lost its bullish

influence. A good deal was made over the fact that the season of packer accumulation is at hand, with the prospects that the packers would attempt to buy hogs as cheaply as possible. Likewise it was pointed out that packer stocks were so small that little incentive existed to support the present price level.

Considerably less was heard of consumer resistance to meat prices, but nevertheless agitation continued in some sections of the country for cheaper meats. The trade entirely overlooked the persistent statements from official sources, that the winter kill of hogs would be smaller than last year and being in a bearish frame of mind at the moment, were inclined to over-emphasize the prospects of plentiful corn and other feedstuffs supplies this season, and the outlook for heavier feeding operations.

Receipts of hogs at western packing
(Continued on page 27.)

MEAT AND LARD STOCKS

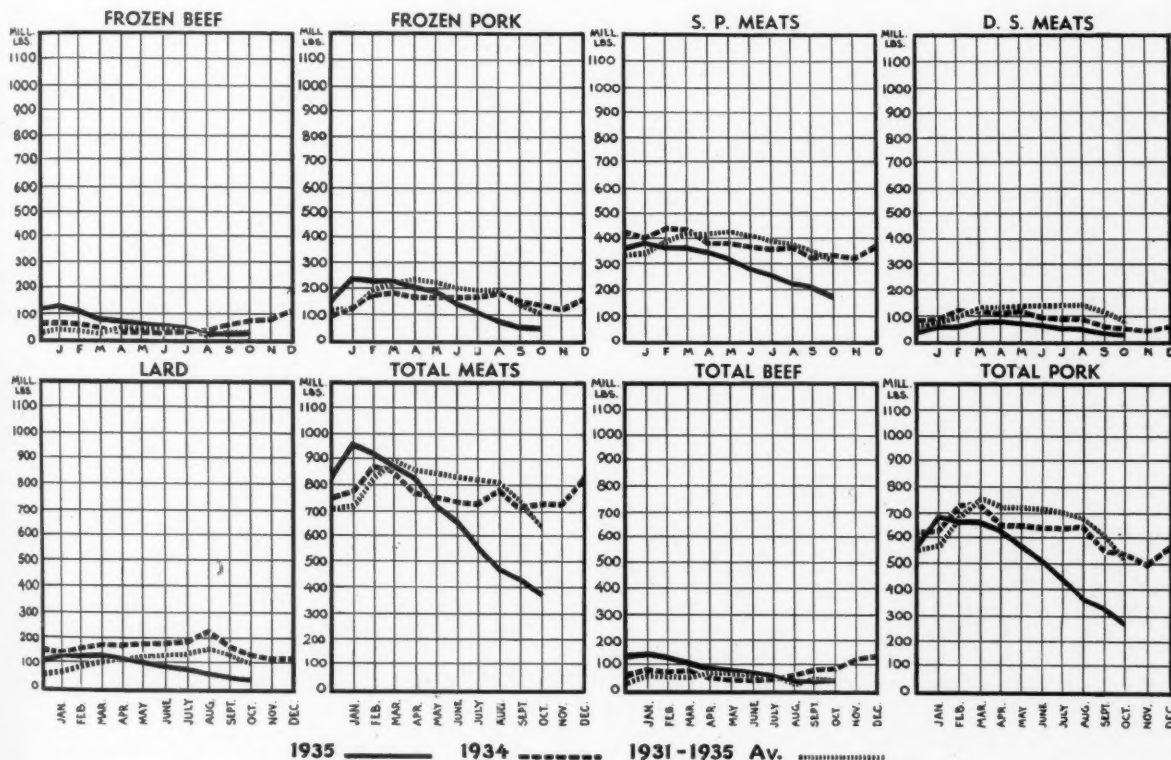
The nation's reserve meat supply reached an all-time low on October 1, 1935.

On that date meats on hand in cold storage warehouses and meat plant coolers and freezers totaled 376,300,000 lbs., according to the official report of the U. S. Department of Agriculture. This was a loss of 48,438,000 lbs. from September 1 of this year and a decrease of 582,796,000 lbs. since January 1, 1935. A year ago there was 724,162,000 lbs. of meats in storage. The five-year October 1 average stands at 639,997,000 lbs.

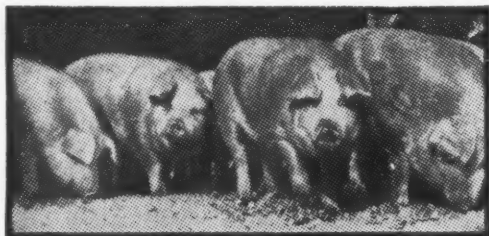
Stocks of all pork cuts decreased during September. Supply of these meats on hand now stands at 277,711,000 lbs., compared with 325,249,000 lbs. a month earlier and 524,220,000 lbs. on October 1, 1934. Pork consumption has not been heavy, and during September only 96,295,000 lbs. was placed in cure, com-

STORAGE STOCKS OF MEAT AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show trends of storage stocks accumulations of meat and lard during the first nine months of 1935, compared with similar periods of 1934 and 1933 and the five-year average.



HAM AND SAUSAGE

The National Breakfast

THE PIGS OF 1935 are small, fat, juicy, and when on the block make a perfect appetizing breakfast, dinner, or lunch. These meats are perfect.

Suppose you cure the hams with "Prague Powder" and smoke them for slicing. Suppose you trim them close, getting the fresh, select trimmings and then cut them fine. To insure the best quality of Breakfast Pork Sausage, now, you season with GRIFFITH'S Pork "C" Liquid or Pork "C" Dry Soluble Seasoning. You cannot choose a more perfect seasoning. Just enough sage. If you desire no sage, ask for Pork "B." You cannot go wrong.

Since Pork Chops are high—push Pork Sausage. Ask for GRIFFITH'S Pork "C" with sage or Pork "B" with no sage.

THE
GRIFFITH LABORATORIES
1415-25 W. 37th St., Chicago, Ill.

Canadian Office and Factory:
1 Industrial St., Leaside, Toronto, Ont.

LOOK WHAT
SUCCESSFUL FOOD
MEN SAY ABOUT
**DIAMOND CRYSTAL
SALT**



"THE ONLY SALT
THAT CONSISTENTLY
GIVES SATISFACTION"

—PROMINENT
VIRGINIA MILLER

"DEVELOPS THE
MAXIMUM FLAVOR
IN BUTTER"

—LEADING NEBRASKA
BUTTER MAKER

AND hundreds of other smart food men tell us the same things. Because they know that the exclusive Alberger Process of making Diamond Crystal *insures* the qualities they consider so important in a truly fine salt.

They know they can depend on its unfailing purity and consistent uniformity. They'll tell you, too, that it's milder than ordinary salt. They can use more and thus get better flavors. And its porous, flat flakes dissolve quicker and more evenly than cube-type salts. Why not let Diamond Crystal Salt help you, as it is helping them, maintain the high standard of quality you want in all your finished products? Diamond Crystal Salt Co., (Inc.), 250 Park Avenue, New York, N.Y.



*Diamond Crystal
Salt*

UNIFORM IN COLOR . . . PURITY . . . DRYNESS . . . SOLUBILITY
SCREEN ANALYSIS . . . CHEMICAL ANALYSIS . . . CHARACTER OF FLAKE

pared with a five-year average on this date of 167,219,000 lbs.—a reflection of the small numbers of hogs coming to market.

Lard consumption held up relatively well during the month, product moving out in excess of production by 8,349,000 lbs. This reduces lard stocks to 45,188,000 lbs., compared with 53,537,000 lbs. on September 1.

Stocks of meat and lard on hand in the United States on October 1, 1935, with comparisons, as reported by the U. S. Bureau of Agricultural Economics:

	Oct. 1, '35	Sept. 1, '35	5-Year Av.
	lbs.	lbs.	Oct. 1-lbs.
Beef, frozen	24,136,000	23,046,000	27,871,000
In cure	9,771,000	9,411,000	10,065,000
Cured	4,238,000	4,835,000	5,039,000
Pork, frozen	51,022,000	45,889,000	102,239,000
D.S. in cure	26,817,000	26,266,000	44,532,000
D.S. cured	20,209,000	25,818,000	48,231,000
S.P. in cure	113,579,000	131,462,000	184,226,000
S.P. cured	72,084,000	74,014,000	135,817,000
Lamb and Mutton,			
frozen	1,377,000	1,730,000	2,499,000
Misc. Meats	49,067,000	50,467,000	69,478,000
Lard	45,188,000	53,537,000	103,960,000
Product placed in cure during:			
Sept. 1935			
Beef frozen	17,341,000	32,934,000	
Beef placed in cure	5,303,000	5,426,000	
Pork frozen	16,319,000	34,780,000	
D.S. pork placed in cure	19,903,000	34,360,000	
S.P. pork placed in cure	76,392,000	132,858,000	
Lamb and Mutton frozen	717,000	1,344,000	

NOTE: Meats from "drought-stricken livestock" held for account of Federal Emergency Relief Administration are not included in above figures.

CURED PORK PRICES

Prices at Chicago, September, 1935:

	Sept., 1935.	Aug., 1935.	Sept., 1934.
Hams, smoked, reg. No. 1—			
8-10 lbs. avg.	\$28.24	\$28.45	\$20.76
10-12 lbs. avg.	28.24	28.45	20.76
12-14 lbs. avg.	27.80	28.05	21.25
14-16 lbs. avg.	27.25	27.59	21.25
Hams, smoked, reg. No. 2—			
8-10 lbs. avg.	26.00	26.55	18.14
10-12 lbs. avg.	26.00	26.55	18.14
12-14 lbs. avg.	26.00	26.35	18.22
14-16 lbs. avg.	25.60	26.29	18.22
Hams, smoked, skinned, No. 1—			
10-12 lbs. avg.	28.35	28.85	22.72
12-14 lbs. avg.	28.82	28.06	22.26
Hams, smoked, skinned, No. 2—			
10-12 lbs. avg.	27.02	27.15	19.94
12-14 lbs. avg.	24.55	25.28	19.40
Bacon, smoked, No. 1 dry cure—			
6-8 lbs. avg.	30.35	30.20	25.64
8-10 lbs. avg.	34.59	35.12	25.58
Bacon, smoked, No. 1 S. P. cure—			
8-10 lbs. avg.	31.48	32.82	22.74
10-12 lbs. avg.	31.48	32.82	22.76
Picnics, smoked,			
4-8 lbs. avg.	20.58	21.38	12.24
Backs, dry salt,			
12-14 lbs. av.	19.05	18.25	14.86
Lard:			
Refined, H. W. tubs	18.25	17.97	12.01
Substitutes	13.28	13.50	9.77
Refined, 1 lb. cartons	18.75	18.45	12.50

CHICAGO PROVISIONSHIPMENTS

Provision shipments from Chicago for the week ended Oct. 12, 1935, were as follows:

	Week Oct. 12.	Previous week.	Same week, '34.
Cured Meats lbs.	12,826,000	13,668,000	12,963,000
Fresh Meats, lbs.	38,004,000	42,075,000	62,525,000
Lard, lbs.	1,559,000	1,848,000	4,914,000

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, OCTOBER 12, 1935.

LARD—	Open.	High.	Low.	Close
HOLIDAY—NO MARKET.				
MONDAY, OCTOBER 14, 1935.				
Oct.	14.25			14.25
Dec.	13.35	13.37½	13.35	13.30b
Jan.	12.95	12.95	12.90	12.90ax
May	12.60	12.60	12.55	12.55

CLEAR BELLIES—
No future quotations.

TUESDAY, OCTOBER 15, 1935.

LARD—	Open.	High.	Low.	Close
Oct.	14.22½	14.22½	14.17½	14.17½
Dec.	13.27½	13.30	13.25	13.27½ax
Jan.	12.85	12.85	12.82½	12.85b
May	12.52½	12.57½	12.52½	12.57½ax

CLEAR BELLIES—
No future quotations.

WEDNESDAY, OCTOBER 16, 1935.

LARD—	Open.	High.	Low.	Close
Oct.	14.07½	14.07½	14.02½	14.02½b
Dec.	13.22½	13.22½	13.05	13.05b
Jan.	12.75	12.75	12.72½	12.72½b
May	12.57½	12.57½	12.45	12.45b

CLEAR BELLIES—
No future quotations.

THURSDAY, OCTOBER 17, 1935.

LARD—	Open.	High.	Low.	Close
Oct.	14.00			14.00b
Dec.	13.05-02½	13.07½	12.97½	13.02½ax
Jan.	12.65	12.67½	12.55	12.60
May	12.40	12.45	12.40	12.40

CLEAR BELLIES—
No future quotations.

FRIDAY, OCTOBER 18, 1935.

LARD—	Open.	High.	Low.	Close
Oct.	14.15	14.15	14.10	14.10b
Dec.	13.05	13.07½	13.05	13.07½
Jan.	12.65			12.65b
May	12.45			12.45b

CLEAR BELLIES—
No future quotations.

Key: ax, asked; b, bid; n, nominal; —, split.

CHICAGO MID-MONTH STOCKS

Stocks of meat and lard on hand in Chicago, October 14, 1935, with comparisons:

	Oct. 14, '35	Sept. 30, '35	Oct. 14, '34
P.S. Lard, lbs.	9,850,177	11,804,744	75,381,173
Other Lard, lbs.	4,007,320	4,358,693	7,925,647
D.S. Cl. Bellies (a)	757,793		1,550,218
D.S. Cl. Bellies (b)	1,263,105	3,601,513	5,973,331
D.S. Rib Bellies (a)	57,000		240,000
D.S. Rib Bellies (b)	412,782	788,782	768,197
Ex. S.C. Sides, lbs. (a)	1,000		4,200
Ex. S.C. Sides, lbs. (b)	1,000	2,700	5,500
(a) Made since Oct. 1, 1935			
(b) Made previous to Oct. 1, 1935.			

HOW TO HANDLE LARD

One of the most important details in lard manufacture is its proper handling after rendering. All steps in lard manufacture are explained in detail in "PORK PACKING," a new test book by The National Provisioner for the meat packing industry. Write for information.

CASH PRICES

Based on actual carlot trading Thursday, October 17, 1935.

REGULAR HAMS.

	Green	*S. P.
8-10	21½	23
10-12	21½	23
12-14	21	22½
14-16	21	22
16-18 Range	21

BOILING HAMS.

	Green	*S. P.
16-18	20½	20½
18-20	20	20
20-22	20	20
16-22 Range	20

SKINNED HAMS.

	Green	*S. P.
10-12	22	23
12-14	21½	22½
14-16	21	22
16-18	20½	20½
18-20	19	19½
20-22	18½	19
22-24	17	17½
24-26	17	17
26-30	16½	17
30-35	16½	16½

PICNICS.

	Green	*S. P.
4-6	17½	17½
6-8	16½	15½
8-10	15	14½
10-12	14½	14½
12-14	14	14½

Short Shank ½c over.

BELLIES.

(Square cut seedless)
(S. P. ¼c under D. C.)

	Green	*D. C.
6-8	23½	24½
8-10	22½	23½
10-12	22	23
12-14	21½	22½
14-16	21½	22½
16-18	21½	22

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear	Rib
14-16	19½
16-18	19½
18-20	19½	18½
20-25	19½	18½
25-30	18½	18½
30-35	18½	18
35-40	17½	17½
40-50	17½	17½
50-60	17	17

D. S. FAT BACKS.

6-8	16½
8-10	17½
10-12	17½
12-14	18
14-16	18½
16-18	18½
18-20	18½
20-25	18½

OTHER D. S. MEATS.

Extra Short Clears	35-45	17½n
Extra Short Ribs	35-45	17½n
Regular Plates	6-8	15½
Clear Plates	4-6	16½
Jowl Butts		16½
Green Square Jowls		18½
Green Rough Jowls		16

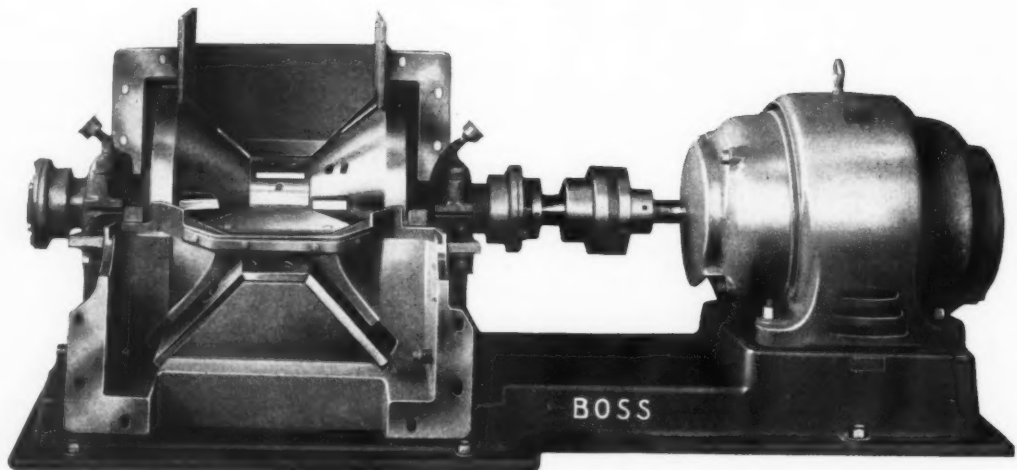
LARD.

Prime Steam, cash	14.45n
Prime Steam, lower	14.50b
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	16.50
Raw Leaf	14.75n

CAMPAIGN AGAINST HOG TAX

Consumers throughout Wisconsin will be asked to sign petitions to Congress and to President Roosevelt to eliminate the processing tax on hogs, in a campaign undertaken by the Wisconsin Retail Meat Dealers' Association. The petition will be supplied to all retail meat stores, so that customers may sign it.

Announcing the **New No. 705 "BOSS" Hog** Size 30



Designed especially for packing and rendering plant requirements, this new size 30 "BOSS" Development fills the bill for shredding bone and condemned carcasses or dead animals, or for hashing pecks, tripe, guts, etc.

The feed opening is 14 by 18 inches which is sufficiently large for all requirements.

The rotor is a one-piece steel casting, accurately machined and balanced.

The shaft is mounted in roller bearings, provided with grease seals to prevent moisture from getting into the bearings.

The entire frame is accurately machined and mounted on machined cast-iron base, a precision job thruout.

The motor is of special high torque high slip, splash-proof ball-bearing type, direct-coupled to hog shaft thru flexible coupling.

Capacity, 20,000 lbs. per hour.

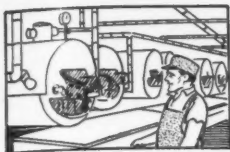


The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

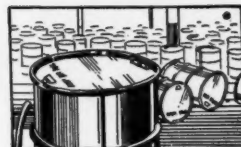
Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1972-2008 Central Ave.
Cincinnati, Ohio



Tallows and Greases

Weekly Market Review



TALLOW — A steady tone with a quiet market featured tallow at New York the past week. Extra sold at 7c delivered or 6½c f.o.b. unchanged from the previous week, but there was no particular activity in demand. Offerings were limited and producers appeared to be maintaining their ideas generally. The recent firmness in soap oils attracted some attention, but failed to bring the soapers into the tallow market for supplies in a big way. Tallow producers in some cases were holding for much better prices. Reports circulated that trading had been done in the west on prime packer's tallow basis 7½c delivered midwestern points, and the lower grades advanced proportionately. Sales of Eastern 11 color extra tallow for shipment west were reported at 7½c f.o.b.

The fact that domestic tallow production has shown some increase the past few months attracted attention although production is still comparatively light.

At New York special was quoted at 7c, extra 7½c nom., and edible at 9½c f.o.b.

Tallow futures on the New York Produce Exchange advanced about ¼c per pound the past week but trade in this quarter also was quiet.

At Chicago, an acute situation prevailed in the tallow market with demand noticeably broader, but producers holding for higher prices. Edible was quoted at 9½@9¾c, fancy 7½@7¾c, prime packer's 7½c, special 7¾c and No. 1 at 6¾@7c.

At New York, Argentine resale tallow was available this week at 6.80c, while Australian tallow at New York was quoted at 6.55 to 6.90c, depending upon quality.

There was no London tallow auction this week. At Liverpool Argentine beef tallow, October shipment, advanced 1s 6d for the week to 32s 6d, while Australian good mixed at Liverpool was up 9d at 31s 9d.

STEARINE—The market was quiet and steady at New York but oleo was nominally quoted at 11½@11¾c. At Chicago, demand was fair and the market firmer with oleo quoted at 11½@11¾c.

OLEO OIL—A fairly good demand existed at New York and the market showed further strength, prices advancing about ½c for the week with extra quoted at 13¾@14½c, prime 13¾@14c and lower grades at 13¾@13½c. At Chicago, trade was moderate but the market rather firm with extra unchanged and quoted at 13c.

(See page 34 for later markets.)

LARD OIL — The market at New York was a routine affair, and mostly unchanged except prime which was somewhat easier. No. 1 was quoted at 10¼c, No. 2 at 10c, extra 12¼c, extra No. 1 at 10½c, prime 19½c and winter strained 12½c.

NEATSFOOT OIL — Market was quiet but steady at New York without particular change during the week with cold pressed quoted at 16¾c, extra 10¼c, No. 1 at 10½c and pure at 13¾c.

GREASES—As a result of the situation in tallow, there has been a noticeable tendency in the New York grease market to move slowly. Offerings of greases were rather limited and the tone of the market steady. Strength in soap oils came in for much consideration but the large soapers were not inclined to aggressively take hold of greases at the moment, while producers maintain their ideas. As a result the market took on a waiting attitude. At New York, yellow and house was quoted at 6½c, A white 6¾@6¾c, B white 6½@6¾c, choice white 7¾c f.o.b.

At Chicago, a tight situation prevailed in greases with demand broadening but producers not offering at current levels to any extent and inclined to hold for better prices. Choice white, all hog, was quoted at 8¾c, A white 7½c, B white 6¾@7c, yellow 6¾@6½c, brown 5½@5¾c.

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, OCTOBER 12, 1935.				
	High.	Low.	Close.	
Holiday, No Market.				
MONDAY, OCTOBER 14, 1935.				
Oct.	7.15b	
Dec.	7.20@7.35	
Jan.	7.20@7.40	
Mar.	7.25@7.45	
TUESDAY, OCTOBER 15, 1935.				
Oct.	7.15b	
Dec.	7.20@7.35	
Jan.	7.20@7.40	
Mar.	7.25@7.38	
WEDNESDAY, OCTOBER 16, 1935.				
Oct.	7.15b	
Dec.	7.15@7.35	
Jan.	7.15@7.35	
Mar.	7.20@7.35	
THURSDAY, OCTOBER 17, 1935.				
Oct.	7.15b	
Dec.	7.15@7.35b	
Jan.	7.15@7.35b	
Mar.	7.25@7.40b	
FRIDAY, OCTOBER 18, 1935.				
Oct.	7.15b	
Nov.	7.15b	
Dec.	7.15b	
Jan.	7.15b	
Mar.	7.25@7.41	
No sales. Closing steady.				

When in need of expert packinghouse workers, watch the classified pages of THE NATIONAL PROVISIONER.

BY-PRODUCTS MARKETS

Chicago, Oct. 17, 1935.

Blood.

Demand improving; last sales of unground at \$3.50.

	Unit	Ammonia.
Ground	@ \$3.45
Unground	@ 3.50

Digester Feed Tankage Materials.

Market stronger and offerings light.

Unground, 10 to 12% ammonia	\$3.25@3.35 & 10c
Unground, 8 to 12%	3.15@3.25 & 10c
Liquid stick	@ 2.25

Packinghouse Feeds.

Prices steady with last week.

Digester tankage meat meal 60%	@ 42.50
Meat and bone scraps, 50%	@ 47.50
Steam bone meal, 65%, special feeding per ton	@ 32.50
Raw bone meal for feeding	@ 32.50

Dry Rendered Tankage.

Offerings continue limited; demand holding up well.

Hard pressed and exp. unground per unit protein	\$.80 @ .85
Soft prod. pork, ac. grease & quality, ton	@ 60.00
Soft prod. beef, ac. grease & quality, ton	@ 50.00

Fertilizer Materials.

Producers asking \$2.75 & 10c Chicago, 10c higher than a week earlier.

High grd. tankage, ground, 10@ 12% am.	@ 2.75 & 10c
Bone tankage, ungrd., low gd., per ton	@ 16.00
Hoof meal	@ 2.75

Horns, Bones and Hoofs.

Prices largely nominal; trading slow and market not clearly established.

Horns, according to grade	\$50.00@80.00
Mfg. shin bones	45.00@65.00
Cattle hoofs	29.00@30.00
Junk bones	17.00@18.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Bone Meals (Fertilizer Grades).

Market featureless; prices nominal..

Steam, ground, 3 & 50	\$17.00@18.00
Steam, unground, 3 & 50	16.00@17.00

Gelatin and Glue Stocks.

Demand fair for skulls, jaws and knuckles; last sales at \$24.00.

Calf trimmings	@ \$25.00
Sinews, pizzles	@ 19.00
Horn piths	@ 17.00
Cattle jaws, skulls and knuckles	\$23.00@ 24.00
Hide trimmings (new style)	@ 12.00
Hide trimmings (old style)	@ 15.00
Pig skin scraps and trim, per lb. ..	5½ @ 6¾c

Animal Hair.

Market largely nominal.

Summer coll and field dried	1½@1¾c
Winter coll, dried	2½c
Processed, black, winter, per lb.	8½@9c
Processed, grey, winter, per lb.	7½@8c
Cattle switches, each*	1½@2½cm

*According to count.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, Oct. 16, 1935.

Few cars ground tankage sold at \$2.85 and 10c and unground at \$2.60

See What "ELECTRIC EYES" Can Do for You

Counting

Sorting

Measuring

Weighing

Inspecting

Signaling

Regulating

Controlling

THERE are dozens of jobs that "electric eyes"—G-E photoelectric relays—can do for you. Two typical installations are pictured below. Perhaps they will suggest a job in your plant that "electric eyes" can simplify or speed up, and thereby reduce your production costs.

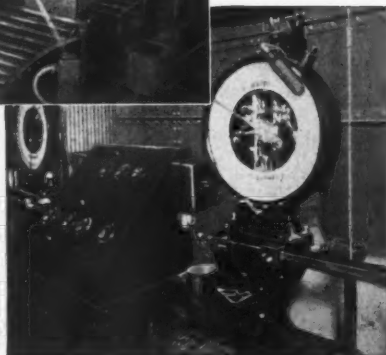
G-E photoelectric relays are easy to install. Their cost is low—in fact, our midjet relay, which has many of the features of the larger relays plus distinctive features all its own, can be purchased for only \$38. Every plant can take advantage of the dependable control that G-E "electric eyes" offer. Send for a copy of our bulletin which describes and illustrates them, and tells where they can be used. Address

the nearest G-E office, or General Electric, Dept. 6A-201, Schenectady, New York.



Above: This G-E "electric eye" sees that tote pans slide along the conveyor. If one fails to slide, the "electric eye" sees that no more pans are deposited until the blocked one is removed.

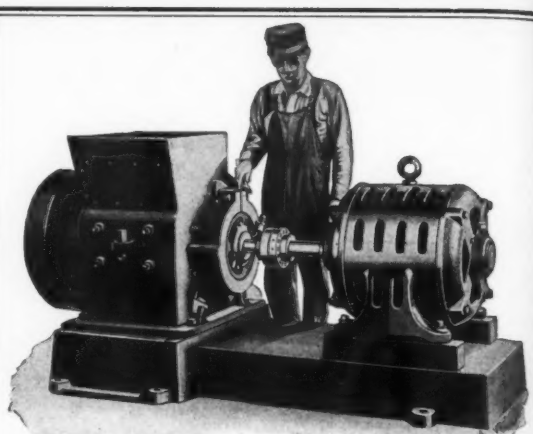
When it comes to watching scales, "electric eyes" are better than human eyes. If you are weighing any bulk commodity, let an "electric eye" do it for you automatically.



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THE RIGHT CONTROL FOR EVERY MOTOR

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GENERAL ELECTRIC



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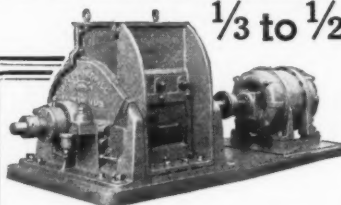
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Grinds fats, bones, carcasses, viscera, etc.—all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Saves steam, power, labor. Low operating cost. Increases melter capacity.



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CUT YOUR GRINDING COSTS



STEDMAN'S Type "A" Hammer Mills are especially adapted for the reduction of packinghouse by-products, fish scrap, etc. Their extreme sectional construction saves time in changing hammers and screens and in the daily clean-up which is required where edible products are reduced.

Nine sizes—5 to 100 H.P.—capacities 500 to 50,000 pounds per hour. Write for catalog 502.

STEDMAN'S FOUNDRY & MACHINE WORKS
AURORA, INDIANA, U.S.A. FOUNDED 1834

and 10c f.o.b., local shipping points, which is present asking price.

Sellers are asking \$2.90 per unit for dried blood, with last sales at \$2.75 per unit f.o.b., New York. South American last sold at \$2.95 c.i.f. and offerings are now very limited.

Unground dried menhaden fish scrap sold at \$2.75 and 10c f.o.b., fish factories, Chesapeake Bay, Va., which is quite a jump from previous sales at \$2.35 and 10c f.o.b., fish factories.

Dry rendered tankage has been moving in good volume at a considerable advance in price. Sale of unground made at 90c per unit f.o.b., New York.

PROVISION AND LARD MARKETS

(Continued from page 21.)

points for five days last week, Saturday being a holiday, were 180,300 head against 197,400 head the previous week and 352,678 last year.

The average price of hogs at Chicago at the outset of the week was 10.50c against 10.35c the previous week, 5.70c a year ago, 4.50c two years ago and 3.55c three years ago.

Average weight of hogs received at Chicago last week was 250 lbs. against 252 lbs. the previous week, 228 lbs. a year ago and 244 lbs. two years ago.

Production of lard during August was officially placed at 41,306,000 lbs. against 78,125,000 lbs. in August last year, and a five-year August average of 99,939,000 lbs.

Lard Exports Small

Export movement continued to make a very poor showing. The official exports of lard for the week ended Oct. 5 were 296,000 lbs. against 6,112,000 lbs. last year, making exports Jan. 1 to October 5th, of some 79,148,000 lbs. against 377,647,000 lbs. the same time the previous year. Exports of hams and shoulders for the week were 435,000 lbs. against 562,000 lbs. last year. Bacon, 52,000 lbs. against 113,000 lbs. and pickled pork, 106,000 lbs. against 97,000 lbs.

Lard stocks at Chicago during the first half of October decreased 2,300,000 lbs. to 13,857,000 lbs. compared with 83,306,000 lbs. last year.

PORK—Market was steady at New York with demand fair and mess quoted at \$37.62 per barrel, family \$38.62 bbl., fat backs \$33.62 to \$34.62 bbl.

LARD—Demand was fair but mar-

ket was barely steady. At New York prime western was quoted at 15.15 to 15.75c, middle western 15.15 to 15.75c New York City, tubs 15½@15¾c, refined Continent 15½@15¾c, South America, 15½@15¾c, Brazil kegs, 15½@15¾c, compound car lots 12¾c, smaller lots 13c.

At Chicago regular lard in round lots was quoted at 20c over October, loose lard at 25c over October and leaf lard at 50c over October.

BEEF — Demand was fair and the market firm at New York with mess nominal, family \$23.00@24.00 per barrel, packer nominal and extra India mess nominal.

PACKER FREIGHT RATES

(Continued from page 12.)

rates to country points than to the markets discriminate against the markets and favor the country stations. These cases now are set for hearing at Chicago on November 4.

Docket 25143 Swift & Company, et al., vs. New York Central R. R. Co., et al., I. & S. docket No. 4142, and docket 26970 involve in the three proceedings the meat rates from points West of the Mississippi River to points East of the Indiana line. These cases now stand set for hearing at Chicago Nov. 25.

Docket 27161, Swift & Company, et al., vs. Akron, Canton & Youngstown R. R. Co., et al., involves purely a section 6 case where lower fresh meat rates are claimed than were paid, the lower basis being the Godfrey, Ill., combination. This case is to be heard after November 25.

The commission has reopened for further consideration, at a hearing on October 28, docket 24847, Chicago Live Stock Exchange vs. Atchison, Topeka & Santa Fe R. R. Co., et al. This case attacks the terminal charge assessed on livestock destined to consignees at Union Stock Yards, Chicago. This charge of \$2.70 per car is added to the rate applying to Chicago, although it is customary at all other markets to deliver livestock at the flat rate.

The net result of these cases is to bring into issue practically every livestock and meat rate from points in the Western Trunk Line territory to all points East of the Indiana line. It is reported that Chicago and St. Louis packers plan to attack the Eastbound meat rates from those points.

NOTE.—Progress of these hearings will be reported in latter issues of THE NATIONAL PROVISIONER.

PORK PRODUCTS EXPORTS

Exports of pork products from the U. S. week ended Oct. 12, 1935:

PORK.	Week ended Oct. 12, 1935, bbls.	Week ended Oct. 13, 1934, bbls.	Nov. 1, 1934 to Oct. 12, 1935, bbls.
Total	25	25	1,840
United Kingdom	25	25	1,064
Continent	1	1	616
West Indies	1	1	260

BACON AND HAM.

	M lbs.	M lbs.	M lbs.
Total	1,018	904	102,594
United Kingdom	1,018	902	101,874
Continent	1	1	648
Sth. and Ctl. America	1	1	30
West Indies	1	1	60
B. N. A. Colonies	1	1	1
Other countries	1	2	181

LARD.

	M lbs.	M lbs.	M lbs.
Total	654	4,583	95,250
United Kingdom	650	4,086	87,737
Continent	1	339	3,833
Sth. and Ctl. America	1	1	1,327
West Indies	3	208	2,334
B. N. A. Colonies	1	1	13
Other countries	1	1	6

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	25	623	404
Montreal	1	394	287
Halifax	1	1	3
Total week	25	1,018	654
Previous week	25	722	1,051
2 weeks ago	28	553	419
Cor. week 1934	904	4,583	95,250

SUMMARY NOV. 1, 1934, TO OCT. 12, 1935.

	1934 to 1935	1934 to 1935	1934 to 1935
Pork, M lbs.	368	506	138
Bacon and hams, M lbs.	102,594	116,903	14,309
Lard, M lbs.	95,250	355,545	260,295

MEAT IMPORTS AT NEW YORK

For week ended Oct. 12, 1935:

Point of origin.	Commodity.	Amount.
Argentina—Canned roast beef	9,000 lbs.	
Argentina—Canned corned beef	5,400 lbs.	
Argentina—Oleo stearine	44,670 lbs.	
Argentina—Sausage	5,518 lbs.	
Brazil—Cured pork	27,595 lbs.	
Brazil—Pork butts	11,875 lbs.	
Brazil—Canned corned beef	153,000 lbs.	
Canada—Bacon	3,625 lbs.	
Canada—Sausage	1,920 lbs.	
Canada—Smoked pork butts	613 lbs.	
Canada—Fresh pork tenderloins	1,030 lbs.	
England—Smoked bacon	17,863 lbs.	
England—Cooked ham	380 lbs.	
England—Cooked sausage	288 lbs.	
Germany—Smoked ham	3,150 lbs.	
Germany—Smoked sausage	4,401 lbs.	
Irish Free State—Smoked pork	6,136 lbs.	
Italy—Smoked sausage	1,393 lbs.	
Lithuania—Cured pork bellies	11,235 lbs.	
Lithuania—Cured hams	445 lbs.	
Poland—Bacon	16,225 lbs.	
Poland—Cooked sausage	2,356 lbs.	
Poland—Cooked ham	60,433 lbs.	
Poland—Dry salt pork bellies	15,750 lbs.	
Uruguay—Canned corned beef	1,800 lbs.	
Uruguay—Jerked beef	4,165 lbs.	

LARD AND GREASE EXPORTS

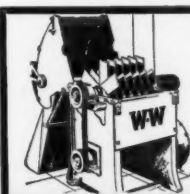
Exports of lard from New York City, Oct. 1, 1935, to Oct. 16, 1935, totaled 525,195 lbs.; tallow, 33,200 lbs.; stearine, 180,000 lbs.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones, Cracklings, Bonemeal, Hoof and Horn Meal

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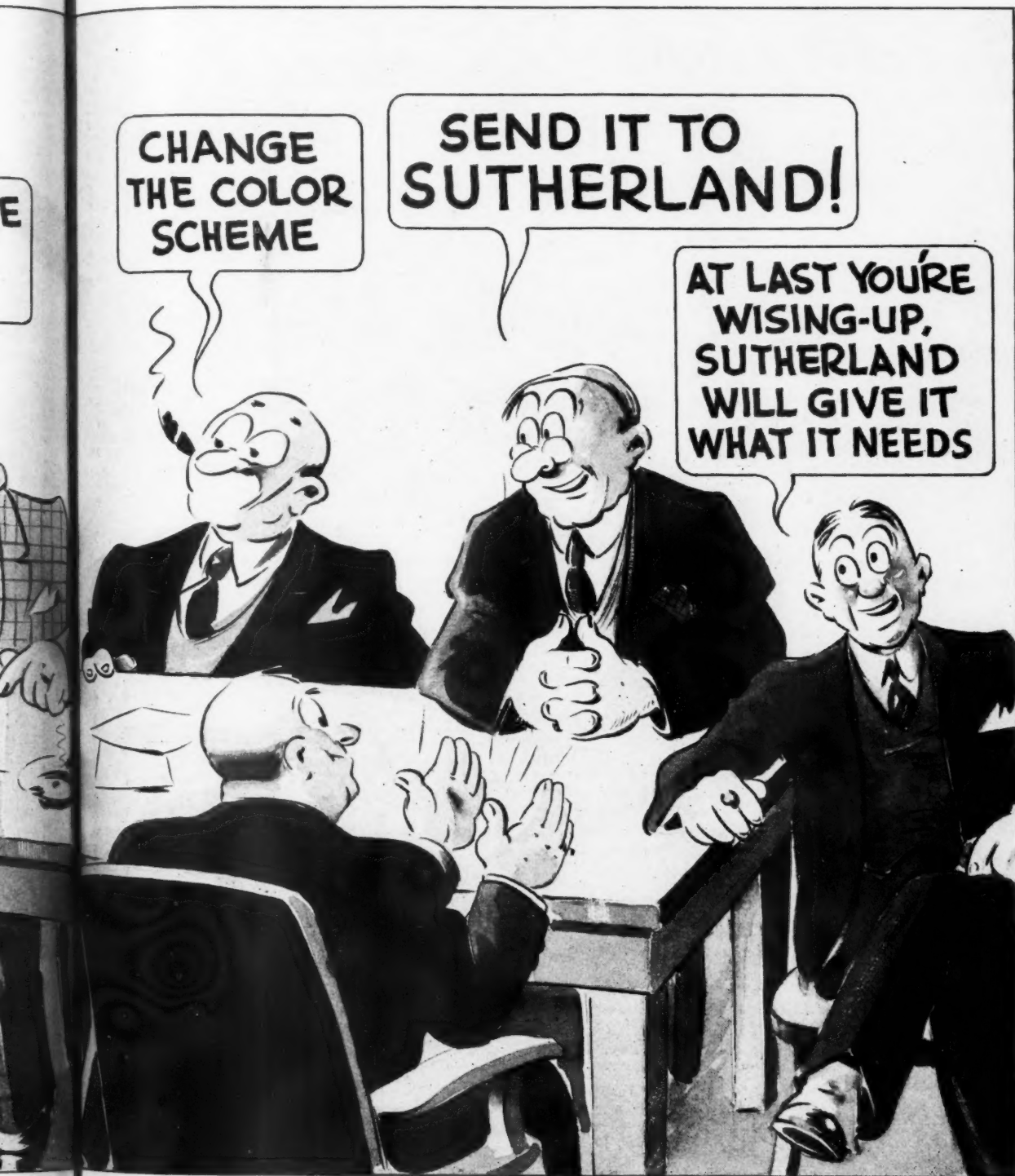
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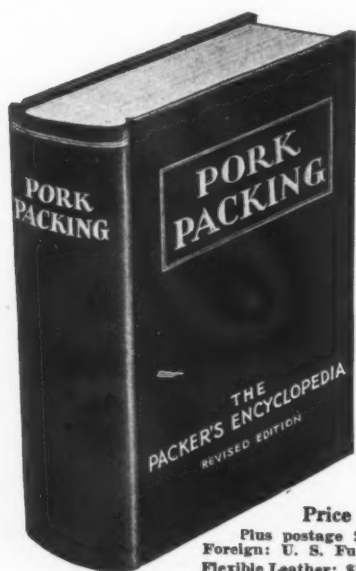
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AUSTRALIAN AND NEW ZEALAND REPRESENTATIVES: Gollin & Co., Pty. Ltd., Offices in Principal Cities.

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Utilizing the hog carcass to best advantage is a day-to-day problem. Only by studying markets and checking against tests of the best experience can profitable results be secured in daily plant operation.

This book shows the pork packer how to operate to best advantage. It is a "test book" rather than a "text book." Figuring tests is emphasized and important factors in operation in all departments are discussed.

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CHAPTER HEADINGS

- I—Hog Buying
- II—Hog Killing
- III—Handling Fancy Meats
- IV—Chilling and Refrigeration
- V—Pork Cutting
- VI—Pork Trimming
- VII—Hog Cutting Tests
- VIII—Making and Converting Pork Cuts
- IX—Lard Manufacture
- X—Provision Trading Rules
- XI—Curing Pork Meats
- XII—Soaking and Smoking Meats
- XIII—Packing Fancy Meats
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- XV—Rendering Inedible Products
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- XVII—Merchandising

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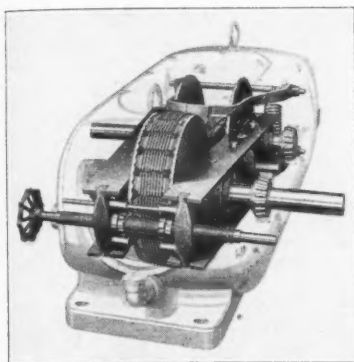
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In order to meet the growing demand for still greater range and flexibility of application, certain features of design have recently been incorporated in the Link Belt Company's P. I. V. gear variable speed transmission, which will permit the entire line to be furnished in the following combinations and sizes:

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- (3) With horizontal or vertical box.
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Previously, P. I. V.'s were available in sizes up to but 10 H.P., with hori-



P.I.V. VARIABLE SPEED TRANSMISSION.

zontal box only, and without reduction gear sets or the integral-motor feature. The motorized construction is said to make a very compact drive, eliminating the need of a separate motor base plate.

Operating principle of the basic unit remains the same as when introduced six years ago, at which time the unit was described as an innovation in variable speed transmission, since it was the first all-metal, automatically-lubricated device which employed a specially-designed side-contact chain operating between adjustable-diameter wheels with radially-cut teeth, for transmitting the power positively from input to output shaft.

A new book, No. 1574, has been prepared to cover the new combinations and capacity range of P. I. V. gears, and will be sent to any interested reader upon request addressed to Link-Belt Company, 2045 W. Hunting Park ave., Philadelphia, Pa., or the nearest office of the company.

AUTOMATIC HOSE VALVE

A $\frac{1}{2}$ in. hose valve, for attaching to any free end hose or overhead washer, which automatically shuts off water flow when liquid is not in use for productive work, has been developed by the Hunt Manufacturing Co., Chicago. If installed in packinghouse departments where water is used for sluicing floors and walls or in truck body wash-room, valve would reduce amount of water wasted through forgetfulness of workmen.

Taking hose in hand releases valve and gives a free flow of water. When hose is returned to its normal position, as hanging from an overhead washer or placed on floor, valve is immediately closed by water pressure. The device has a brass female connector threaded to fit any standard water hose connection, a replaceable valve and a 6 in. gum rubber connection.

SERVICING THE INDUSTRY

Carbondale Machine Corp., Harrison, N. J., recently reorganized as a subsidiary of Worthington Pump and Machinery Corp. to cover the manufacture and sale of all classes of refrigeration, ice manufacture and air conditioning equipment, has announced officers and directors as follows: H. C. Ramsey, president; H. A. Feldbush, vice president; A. H. Baer, vice president in charge of sales; A. L. Prentice, secretary and treasurer; directors: A. H. Baer, H. C. Beaver, Hugh Benet, H. A. Feldbush, H. C. Ramsey, C. E. Searle and C. E. Wilson.

Gair Boston Containers, Inc., has acquired the Corrugated Container Division of Sherman Paper Products Corp. The Medford plant and container sales office of Gair, of which Gordon W. Olson is vice president and manager, will move to Newton Upper Falls, where the Sherman plant is located. Sherman will concentrate on their line of paper specialties, including pan liners, corrugated, glassine and parchment for the food and other industries in adjacent buildings.

Solvay Sales Corporation announces opening of two new branch offices, one at Houston, Tex., in the Petroleum bldg., the other at Charlotte, N. C., in the Johnston bldg. These new branches have been established by Solvay in the interest of greater efficiency and better service to its customers in the South and Southwest.

See "Wanted" Page for bargains.

New Trade Literature

Process Control (NL137)—New 35-page bulletin, specifically a description of the Taylor "Dubl-Response" control system, but also "an honest and comprehensive treatise on the more important fundamentals of process control." Bulletin describes various types of controllers, tells where each can be most advantageously used. Numerous charts and diagrams, as well as photographs aid in explanation of the new "self-correcting" controller and also other types discussed. — Taylor Instrument Companies.

Material Handling (NL133) — New broadside with over 60 illustrations of various types of skid platforms, lift trucks, floor trucks, barrel stands and storage racks. Brief descriptions of each item are given with the illustrations.—Lewis-Shepard Co.

Air Conditioning (NL134)—A 17-page catalog describing McCord Air Conditioning Surface. Complete surface information is given to permit coil calculations for direct expansion cooling with refrigerants like freon or methyl chloride for air conditioning. Information is given in form of tables and charts, photographs and descriptive material.—McCord Radiator & Manufacturing Co.

Bottle Caps (NL132)—New broadside describing characteristics of 8 separate types of bottle caps using screw principle of sealing. Each type is illustrated, the uses it is best fitted for given.—Anchor Cap & Closure Corp.

Air Filters (NL118)—A 4-page folder describing new "throw away" type air filter, claimed to have exceptional dust-holding capacities and low initial cost.—Plymouth Cordage Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

Nos.
Name
Street
City

COTTONSEED PRODUCTS PRODUCED AND CONSUMED

Cotton seed received, crushed, and on hand, and cottonseed products manufactured, shipped out, and on hand for two months, ended September 30, 1935, and 1934, as reported by the Department of Commerce:

COTTON SEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to Sept. 30, 1935.	1934.	Aug. 1 to Sept. 30, 1935.	1934.	September 30, 1935.	1934.
United States	964,133	1,233,132	581,142	637,049	472,566	818,844
Alabama	116,879	95,419	81,236	58,724	44,633	55,782
Arkansas	59,506	114,799	31,593	48,184	30,322	71,696
Georgia	151,112	122,417	116,939	86,278	56,341	62,149
Louisiana	83,776	83,780	43,025	41,663	44,114	45,657
Mississippi	223,214	215,061	93,565	79,024	144,663	153,332
North Carolina	24,477	18,679	20,630	6,986	13,924	13,625
South Carolina	45,693	29,150	32,489	15,970	14,965	14,251
Tennessee	32,878	96,932	23,713	53,782	13,571	68,364
Texas	205,408	379,499	128,605	200,391	99,215	281,869
All other states	17,190	79,405	9,349	46,047	10,818	52,119

*Includes seed destroyed at mills but not 89,575 tons and 222,761 tons on hand Aug. 1 nor 9,373 tons and 8,186 tons reshipped for 1935 and 1934 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

	Season.	On hand		Produced Aug. 1 to Sept. 30.		Shipped out Aug. 1 to Sept. 30.		On hand	
		Aug. 1.	Sept. 30.	Aug. 1.	Sept. 30.	Aug. 1.	Sept. 30.	Aug. 1.	Sept. 30.
Crude oil	1935-36		*28,262,543	173,475,852	143,354,235		*74,537,279		
(pounds)	1934-35		34,400,287	193,289,867	168,632,200		74,462,111		
Refined oil	1935-36		†444,833,215	**112,363,509			†287,346,578		
(pounds)	1934-35		656,804,830	129,541,573			450,605,445		
Cake and meal	1935-36		198,367	259,662	261,934		186,095		
(tons)	1934-35		124,572	284,781	240,742		108,611		
Hulls	1935-36		76,604	153,277	143,207		86,674		
(tons)	1934-35		30,858	171,348	113,460		88,846		
Linters	1935-36		71,292	122,172	96,473		96,691		
(running bales)	1934-35		75,958	131,378	90,938		116,398		
Hull fiber	1935-36		1,332	5,054	2,909		3,477		
(500-lb. bales)	1934-35		646	6,630	4,269		3,007		
Grabbots, motes, etc.	1935-36		5,966	4,422	5,160		5,228		
(500-lb. bales)	1934-35		3,970	5,447	3,937		5,480		

*Includes 8,916,786 and 12,700,845 pounds held by refining and manufacturing establishments and 8,580,280 and 20,958,340 pounds in transit to refiners and consumers August 1, 1935, and September 30, 1935, respectively.

†Includes 5,175,098 and 6,025,100 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,214,525 and 2,565,366 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1935, and September 30, 1935, respectively.

**Produced from 122,543,043 pounds of crude oil.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: October, 1935, to June 30, 1936, inclusive	@ 24.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	nominal
Blood dried, 16% per unit	@ 2.90
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	2.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f.	@ 30.00
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories	2.25 & 50c
Soda nitrate, per net ton; bulk: Oct. to Nov. inclusive	@ 23.50
in 200-lb. bags	@ 24.80
in 100-lb. bags	@ 25.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	2.85 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	260 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 22.50
Bone meal, raw, 4½ and 50 bags, per ton c.i.f.	@ 24.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 8.00
Potash Salts.	
Manure salt, 30% bulk, per ton	@ 14.40
Kainit, 20% bulk, per ton	@ 11.00
Muriate in bulk, per ton	@ 22.50
Sulphate in bags, per ton, basis 90%	@ 33.75
Dry Rendered Tankage.	
50% unground	@ .90c
60% ground	@ .95c

CHAIN BOOSTS COTTON OIL

During a recent one-week period a Western grocery chain with 3,500 stores carried on a campaign in all its units to increase consumption of cottonseed oil foods. The drive was conducted through newspaper advertisements and a radio program broadcast from a

Dallas, Tex., radio station. The campaign told consumers throughout a wide area about the nutritious value of cottonseed oil foods.

COTTON OIL TRADING

COTTONSEED OIL—Store oil demand was quiet at New York and prices were barely steady with futures. However there was no pressure of supplies here. Crude sold at 9¼c across the belt and subsequently eased to 9¼c sales.

Market transactions at New York:

Friday, October 11, 1935.

Spot	—Range—		—Closing—	
	Sales.	High.	Low.	Bid. Asked.
Oct.	5	1053	1050	1051 a 1057
Nov.				1050 a 1070
Dec.	27	1059	1046	1057 a 1060
Jan.	19	1058	1042	1058 a trad
Feb.				1060 a 1075
Mar.	55	1067	1054	1067 a trad
April				1070 a 1085
May	28	1075	1059	1073 a trad

Saturday, October 12, 1935.

HOLIDAY.

Monday, October 14, 1935.

Spot				a
Oct.	2	1052	1047	1047 a 1053
Nov.				1045 a 1060
Dec.	10	1056	1050	1048 a 1050
Jan.	9	1053	1050	1048 a 1050
Feb.				1053 a 1056
Mar.	22	1063	1055	1055 a 1056
April				1055 a 1070
May	13	1071	1064	1063 a 1065

Tuesday, October 15, 1935.

Spot				a
Oct.	4	1055	1049	1055 a trad
Nov.				1045 a 1065
Dec.	7	1050	1049	1050 a trad
Jan.	16	1050	1046	1050 a trad
Feb.				1050 a 1070
Mar.	7	1056	1052	1055 a trad
April				1055 a 1070
May	8	1062	1060	1062 a 1064

Wednesday, October 16, 1935.

Spot				a
Oct.	3	1059	1040	1051 a 1058
Nov.				1040 a 1055
Dec.	9	1050	1041	1047 a trad
Jan.	15	1050	1040	1043 a 1047
Feb.				1043 a 1060
Mar.	12	1055	1046	1049 a 1054
April				1048 a 1060
May	12	1061	1052	1058 a trad

Thursday, October 17, 1935.

Oct.	1069	1069	1056	a 1069
Dec.	1043	1043	1045	a 1048
Jan.	1045	1044	1045	a
Mar.	1050	1046	1050	a 1052
May	1058	1055	1057	a 1060

(See page 34 for later markets.)

MEMPHIS PRODUCTS MARKETS

(Special Report to The National Provisioner.)

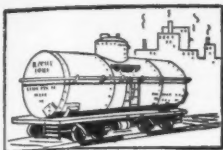
Memphis, Tenn., October, 16, 1935.

Cottonseed meal was easier on the break in grains and long liquidation. On the opening call March and May selling at \$24.40 and \$24.65 were advances of 35 to 60c. But with little buying interest and orders pressing on the market, prices broke sharply, March going into a low of \$23.25, April \$23.50 and January \$23.25. The market later recovered some of its losses, March selling at \$23.50, but as a whole the undertone was easier owing to reports of more liberal mill offerings due to improvement in seed movement. Shipping demand, however, continues badly spotted. Final prices were at declines of 45 to 75 cents.

Cottonseed oil was easier on lower lard and corn. There was some activity in January which traded at 10.02 and 10.01 with 10.02 bid at the close. Close was easier at declines of 5 to 12 points.

VEGETABLE OIL FREIGHT RATES

Proposed increases in vegetable oil freight rates asked by the railroads, which would have affected the country-wide rate structure on such products have been ordered cancelled by the Interstate Commerce Commission. The examiner in this case proposed new rates in no case greater at any given time than rates at the same time on lard, lard compounds, lard substitutes and cooking oils; rates to apply on oils in containers of less than 5 gallons capacity. Several meat packers producing vegetable oil shortenings had contended vegetable oil products should take a lower basis of rates than lard.



Vegetable Oils

Weekly Market Review



Trade Active—Market Barely Steady—September Consumption Disappointing—Crude Very Steady—Slow Ginnings Attracting Attention—Lard Weakness Chief Depressing Factor.

The cottonseed oil futures market on the New York Produce Exchange the past week backed and filled in an active mixed trade but on the whole displayed a barely steady undertone. While there was buying on a scale down, which at times served to check declines, offerings increased on the swells and quite a little selling and liquidation materialized as a result of a disappointing September oil consumption, and persistent heaviness in the lard market.

The professional element was against oil on all the advances, apparently anticipating increased hedge selling, but the latter was again small the past week, although selling appeared on the late months at times through brokers that usually operate for refiners. However, complaints were again current of slowness in some sections, especially in the western belt, concerning cotton ginnings, and this to some extent kept down pressure of the new crop.

The fact that lard stocks continue to decrease, appeared to be entirely lost sight of while the European war news completely lost its effect marketwise.

Oil and Lard Spread Narrows

On the whole sentiment in oil was divided. As a result the market ran into steady scale down absorption, and this buying served to keep the local bears from aggressively pressing the decline. Much was made of the fact that the spread between October oil and October lard had narrowed from nearly 7c at one time to around 3½c this week. Likewise there was a disposition in close observing oil quarters to point out that the unusual lard spread a month ago had failed to result in the heavy oil distribution that the trade had anticipated.

September oil consumption was 326,710 bbls. against 352,400 bbls. in August and 435,455 bbls. in September last year.

Distribution for the first two months this season has totaled about 679,000 bbls. against 850,000 bbls. the same time last season.

Oil Consumption Lower

The visible supply, however, on the first of October as a result of the smaller carryover this season, totaled 1,221,215 bbls. against 1,858,100 bbls. at this time last year.

Although the cotton crop is larger than last season, seed receipts at the mills during August and September this season were only 964,000 tons against 1,233,000 tons the same time last season. The smaller seed receipts naturally are accounted for by the relative slowness of the ginning of the new cotton crop.

While September oil consumption made a comparatively poor showing compared with a year ago, the fact must not be overlooked that distribution last year was at a record breaking pace. However, the fact that consumption the first two months, has run 171,000 bbls. behind the previous season, appears to have had the effect of bringing about a change in sentiment in some quarters. In October last year, consumption was around 360,000 bbls. and there was a disposition to doubt that the distribution this month would equal the figure of the same month a year ago.

Cash oil demand was reported fairly good. The crude markets were firm for a time around 9¼c across the belt, but subsequently eased ¼c to 9½c sales in all sections.

U. S. cold storage holdings of lard on October 1, were 45,188,000 lbs. against 128,054,000 lbs. a year ago, and a five-year-Oct. 1 average of 103,960,000 lbs.

Lard stocks at Chicago during the first half of October decreased 2,300,000

lbs. to 13,857,000 lbs. compared with 83,306,000 lbs. on October 15, 1934.

COCOANUT OIL—The market was quiet following the sharp advances of late but the tone continued strong. There was a let-up in the demand but producers' ideas were maintained. At New York nearby offerings were quoted at 5½c. Copra was around 2¼c. Refined oil at New York was held at 11¼c, an advance of ¼c from recent quotations.

CORN OIL—Market was quiet at New York and more or less nominal, around 9½@9¾c.

SOYA BEAN OIL—Soya beans were slightly easier in the West and as a result the market for oil was quiet and barely steady at New York. Nearby oil was quoted at 8c.

PALM OIL—With a fair demand at New York and reports of a good European demand for this oil, the market was firmer. At New York spot and shipment Nigre was quoted at 5c, soft at 4¼c, Sumatra nearby 5c and next year 4¼c.

PALM KERNEL OIL—While the tone was firmer, there was no particular activity on price change with German oil quoted at 4.90c and other oils 5@5½c.

OLIVE OIL—Offerings were light at New York and demand fairly good while the market quotably was unchanged at 10@10¼c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Trade was quiet at New York and the market quoted at 9½c.

COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For one month ended August 31, 1935:

Exports:	1935.	1934.
Oil, crude, lbs.....	5,408	329,080
Oil, refined, lbs.....	438,923	287,586
Cake and meal, tons of 2,000 lbs.	80	1,195
Linters, running bales.....	10,662	14,659
Imports:		
Oil, crude and refined, lbs...*	19,714,180	410
Cake and meal, tons of 2,000 lbs.	240	1,545

*Includes for September 39,925 lbs. crude, and 7,571,370 refined, "entered directly for consumption" and 85,792 crude and 2,100,137 refined "withdrawn from warehouse for consumption" but not 213,192 refined "entered directly into warehouse."

HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, Oct. 16, 1935.—Refined cottonseed oil, 28s 6d; Egyptian crude cottonseed oil, 26s.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., October 17, 1935.

Crude oil ranged past week between 9¼@9½c, with heavy trading at latter figure first part of this week, following declines in wheat and lard. Seed movement still very slow in many directions and general impression is that we may not see any big peak movement in cottonseed this season. Strength in foreign oils first week of October has also been sustaining factor with war news important in developing trend of oil prices from day to day. Washington's proposal to regulate cotton crop for four years to about the size of this year's crop is vital news to cotton products industry.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., October 18, 1935.—Crude cottonseed oil, 9½c; cottonseed meal \$22.75 f.o.b. Memphis, prompt shipment.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products irregular over modest range latter part of week, following other commodities but lard undertone still heavy. Cash trade fair, sentiment mixed. Hogs barely steady, top at Chicago \$10.70.

Cottonseed Oil

Cotton oil moderately active and about steady. Trade mixed owing to outside irregularity. Pressure from small scattered support apparent, hedge selling light, cash trade good. Crude 9½c sales.

Quotations on bleachable cottonseed oil Friday noon were: Oct., \$10.72; Dec., \$10.53@10.57; Jan., \$10.51@10.55; Mar., \$10.59; May, \$10.64@10.65.

Tallow

Tallow, extra, 6½c lb. f.o.b.

Stearine

Stearine, 11¼c.

Friday's Lard Markets

New York, October 18, 1935.—Prices are for export; no tax: Lard, prime western, \$15.20@15.30; middle western, \$15.20@15.30 (including tax); city, unquoted; refined Continent, 15½@15½c; South American, 15½@15½c; Brazil kegs, 15½@16½c (no tax); compound, 12½c in carlots.

PORK IMPORTS RISE SHARPLY

(Special Wire to The National Provisioner.)

New York, Oct. 18, 1935.

One of the heaviest movements of imported pork into the United States in a long time came through New York this week. About 74,000 lbs. of fresh and frozen pork and 32,000 lbs. of cured pork was received from Canada, Brazil and Lithuania. Lithuania sent the largest share—500 headed hog carcasses weighing 59,738 lbs.—selling at \$17.75, duty and delivery paid. This country also furnished 11,235 lbs. of cured bellies and 940 lbs. of hams and bacon.

Brazil contributed 5,213 lbs. of corned ham, 12,590 lbs. of corned bellies and 8,075 lbs. of corned butts to the movement. Imports from Canada included 12,343 lbs. of fresh pork shoulders, 1,980 lbs. of pork tenderloins and 3,827 lbs. of cured pork.

Beef imports were not exceptional, 320,750 lbs. of canned beef and 4,134 lbs. of jerked beef coming from South America. There was a delivery this week for ships use of some New Zealand cattle from storage. This beef sold at 7 cents in bond. New York market is quiet and demand slow and light.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, October 17, 1935.

General provision market steady but firm; very poor demand for hams, fair demand for lard.

Friday's prices were: Hams, American cut, 96s; hams, long cut, unquoted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 61s; Wiltshires, unquoted; Cumberlands, unquoted; Canadian Wiltshires, 90s; Canadian Cumberlands, 74s; spot lard, 78s 6d.

DRESSED BEEF FROM IRELAND

Samuel Nagle, Inc., West Washington Market, New York City, received a few dressed steers, weighing about 650 lbs. from the Irish Free State last week. These were shipped fresh on consignment and according to George Schober, manager, Samuel Nagle, Inc., compare favorably with domestic top good grade. This shipment was an experiment, and as yet no decision has been made as to whether or not additional Irish beef will be handled.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to Oct. 18, 1935, show exports from that country were as follows: To the United Kingdom, 102,908 quarters; to the Continent, 630 quarters. Exports the week ending Oct. 11 were: To England, 76,978 quarters; Continent, 29,702 quarters.

AAA WARNS AGAINST POLITICS

A warning to committeemen of production control associations that their groups cannot take part in political or economic movements outside their defined work was issued this week by Chester C. Davis, AAA administrator. Mr. Davis emphasized that charters provide for organization of production control associations to afford local administration of the adjustment programs, "and for no other purpose."

WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports for week ended Oct. 12:

Week ending	New York.	Boston.	Phila.
Oct. 12, 1935.....	10,211
Oct. 5, 1935.....	65,533
Sept. 28, 1935.....	37,853
Sept. 21, 1935.....	82,328	15,505	4,547
Total 1935	1,404,541	44,983	20,828
Oct. 13, 1934.....	8,964
Oct. 6, 1934.....	6,760	50
Same total '34.....	713,277	46,277	40,238
Total so far: 1935—1,470,352* 1934—790,792.			

*Does not include 222,172 imports at Norfolk.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 18, 1935, with comparisons, are reported as follows:

PACKER HIDES.				
	Week ended Oct. 18.	Prev. week.	Cor. week, 1934.	
Spr. nat. str.	@16½n 15½	@16n	10	@10½n
Hvy. nat. str.	@16	@15½		@9½
Hvy. Tex. str.	@15	@14½		@9
Hvy. butt brnd'd str.	@15	@14½		@9
Hvy. Col. str.	@14½	@14		@8½
Ex-light Tex. str.	@12	11½@11½	6½	@7
Brnd'd cows.	@12	11½@11½		@6½
Hvy. nat. cows14½@15n	@14		@8
Lt. nat. cows	@12½	@12		@7
Nat. bulls ..	@11	@10½		@6
Brnd'd bulls.	@10	@9½		@5
Calfskins ...19	@23	@22	10½	@13½
Kips, nat.14½@17n	@16½	@15		@9½
Kips, ov-wt.15½	@15	@14½		@7
Kips, brnd'd.13½@14n	@13½	@13		@7
Slunks, reg.	@85	@85	35	@45n
Slunks, hris.35	@40	@40	35	@40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND CHICAGO SMALL PACKERS.

Nat. all-wts.12	@12½	11½@11½	6½	@7n
Branded11½@11½	@11	@11½	6	@9½n
Nat. bulls ..	@10n	8½@10n	5½	@8n
Brnd'd bulls.	@9n	8½@9n		@8n
Calfskins ...17	@19	@19	8	@10
Kips	15½@16	@15½		@8½
Slunks, reg.75	@85n	@85n	35	@45n
Slunks, hris.25	@80n	@80n	20	@30n

COUNTRY HIDES.

Hvy. steers.. 9	@9½	8½@9		@4½
Hvy. cows... 9	@9½	8½@9		@4½
Bufs	9½@10	9½@10	5	@5½
Extremes10½@11	@10½	@10½	6	@6½
Bulls	7½@7½	7@7½n	3	@3½
Calfskins ...13	@13½	12½@13		@9½
Kips	12@12½	11@11½	6	@8½
Light calf .70	@85n	70@85n	25	@35n
Deacons ...70	@85n	70@85n	25	@35n
Slunks, reg.50	@65n	50@65n		@5n
Slunks, hris.10	@15n	10@15n		@5n
Horsehides .3.80@4.15	3.50@4.00	2.00@2.50		

SHEEPSKINS.

Pkr. lambs..1.55@1.65	1.50@1.65	70	@80
Sml. pkr. lambs1.10@1.35	1.10@1.35	45	@55
Pkr. shearigs. @90	80 @1.00	35	@55
Dry pelts ...16 @16½	@16	9½	@11½

N. Y. HIDE FUTURES PRICES

Saturday, Oct. 12, 1935—Holiday.

Monday, Oct. 14, 1935—Close: Dec. 11.97 sale; Mar. 12.30@12.33; June 12.63@12.67; Sept. 12.93n; sales 39 lots. Closing 1@3 higher.

Tuesday, Oct. 15, 1935—Close: Dec. 12.23@12.24 sales; Mar. 12.59@12.60 sales; June 12.93n; Sept. 13.25n; sales 202 lots. Closing 26@32 higher.

Wednesday, Oct. 16, 1935—Close: Dec. 12.21@12.25; Mar. 12.57 sale; June 12.90 sale; Sept. 13.20n; sales 101 lots. Closing 2@5 lower.

Thursday, Oct. 17, 1935—Close: Dec. 12.13 sale; Mar. 12.50 sale; June 12.82n; Sept. 13.12n; sales 87 lots. Closing 7@8 lower.

Friday, Oct. 18, 1935—Close: Dec. 12.02@12.05; Mar. 12.38@12.39; June 12.71@12.75; Sept. 13.00n; sales 126 lots. Closing 11@12 lower.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended October 18, totaled 173,600 lbs. of bacon and 5,600 lbs. of lard.



Hides and Skins

Weekly Market Review

Chicago

PACKER HIDES—Another half-cent advance was paid on the second day of the week for all big packer descriptions except heavy native cows, which are held higher. A second half-cent advance was obtained late this week on extreme light native steers, bringing this description to a full cent over last week, with heavy cows also held at a full cent up.

Trading at the advance accounted for 110,000 hides on the one day, Sept.-Oct. take-off but running well to Oct. Scattered sales later brought the total for the week to about 125,000 hides, with a few more reported booked to private tanning account. Some sellers withdrew from the market after the opening business, except for a few native steers moved later, and have not been offering hides during the latter part of the week. The market in general is in a rather closely sold up position, due to the policy of the packers in selling sufficient hides each week at the prices obtainable to off-set their kill.

The market appears strong, with further business available at last paid prices, but most descriptions well sold up.

One packer was credited with moving or booking 5,000 native steers early at 16c, and later two packers sold 7,000 at 16c. One lot of 1,300 May forward extreme light native steers sold early at 13½c later two cars were reported at 14c, or full cent over last week.

About 4,000 butt branded steers sold at 15c, and 7,000 Colorados at 14½c, with some dating June forward included. Three packers sold 2,900 heavy Texas steers at 15c, and couple cars light Texas were reported at 13½c; extreme light Texas steers quotable at 12c.

Bids of 14c, last trading price, declined for heavy native cows, with 15c asked, and possibly 14½c available for picked points. Total of 43,000 Sept.-Oct. light native cows sold at 12½c, with the less desirable Milwaukee going same basis; Association sold a car Oct. also at 12½c. All packers sold total of 42,000 branded cows and Association 1,000, all at 12c.

One packer sold 3,500 July to Sept. native bulls at 11c, and 1,700 June to Sept. branded bulls at 10c.

SMALL PACKER HIDES—Chicago small packer all-weights are only a nominal market but quotable around 12@12½c for native steers and cows,

branded ½c less. Sales of Indiana outside small packer hides this week at 11½c, selected, f.o.b. shipping point, for natives, branded ½c less, equal to 11½c, delivered Chicago; some held slightly higher.

PACIFIC COAST—Trading previous week cleaned up Sept. hides in the Coast market at 12c for steers and 9½c for cows, flat, f.o.b. shipping points.

FOREIGN WET SALTED HIDES—South American market sharply higher in a light trade. Late last week 2,500 frigorifico light steers sold equal to 12½c. Early this week 8,000 Sansine-nas sold at 85 pesos, equal to 13½c, c.i.f. New York, as against 80 pesos or 13½c last week. About 2,000 rejects sold later at 80 pesos, or about 13c.

COUNTRY HIDES—Trading in country hides is restricted by the inability of collectors to buy all-weights at prices that will permit them to sell tanner selections at the prices obtainable. All-weights quotable 9½@9¾c, selected, trimmed, with some sellers asking these prices for untrimmed. Heavy steers and cows quoted around 9@9¾c. Buff weights range 9¾@10c, usually, although higher asked. Extremes hard to find under 11c, with 10½@10¾c obtainable. Bulls quoted 7½@7¾c; glues around 6¾@7c, nom. All-weight branded around 8c, nom.

CALFSKINS—As previously reported, packers moved their Sept. calfskins last week, northern point heavies at 23c, with 23½c paid for a few picked points, River point heavies at 22c, and lights under 9½-lb. at 19c.

Chicago city calfskins quotable around 17c for 8/10-lb., a cent advance, which was paid for a small lot of Detroit cities; a car 10/15-lb. is offered at 20c, with 19c last paid and obtainable. Outside cities 8/15-lb. quoted around 17½@17¾c; mixed cities and countries around 16c, nom.; straight countries around 13½c, flat. Chicago city light calf and deacons \$1.20 last paid and bid.

KIPSKINS—Packer over-weight kip-skins advanced a half-cent late this week; one packer sold 5,300 Sept. over-weights, another packer 2,800 Sept., and third packer 1,000 northerns, all at 15½c for northern over-weights and 14½c for southern; one packer still holds a few northerns. Balance of Sept. kips cleaned up last week, at 16½c for northern natives, 15c for northern over-weights, southern a cent less, and branded at 13½c last paid.

Car Chicago city kipskins sold at 15½c, prior to above advance in packer over-weights; quoted 15½@16c, nom. Outside cities around 15½c; mixed cities and countries about 13½c; straight countries, 12@12½c, flat.

Packer Sept. regular slunks last sold at 95c; hairless last sold at 35c flat, with 40c flat asked.

HORSEHIDES—Market continues firm, with good city renderers quoted \$3.90@4.00 and some talking up to \$4.25; mixed city and country lots range \$3.60@3.75.

SHEEPSKINS—Dry pelts scarce at present and quoted 16@16½c for full wools. Continued good demand for big packer shearlings, with production very light now; one packer sold a car this week at 90c for No. 1's, 70c for No. 2's, and 45c for No. 3's or clips, 10c advance on the first two grades and 5c on the clips. Good demand reported for the finished stock with prices firm. Pickled skins are firm and some houses well sold up and not offering; market quoted around \$5.50 per doz., last paid for Oct. skins. Packer lamb pelts firm around \$2.00 per cwt. live lamb, or \$1.55@1.65 each. Outside small packer lambs range \$1.10@1.35 each, with sales of good stock reported in a fair way at \$1.25, selected.

New York

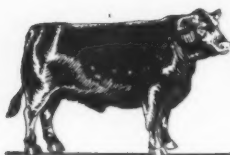
PACKER HIDES—One packer sold a car Sept. native steers early in week at 16c, last week's asking price, which cleaned up Sept. hides. Another packer later sold Oct. native steers at 16c, and a third packer sold half of Oct. production of steers, the natives at 16c, butt brands at 15c and Colorados 14½c, a half-cent advance for brands. These prices were declined for Oct. hides in other directions.

CALFSKINS—Calfskin market firm, with higher prices asked. Collectors quoting \$1.45@1.50 for 5-7's, \$2.00 for 7-9's; 4,000 of 9-12 buttermilks sold at \$2.70 and about same quantity 12/17 buttermilks at \$3.00. Packer calf quotable 10@15c over these prices, nominally.

CHICAGO HIDE MOVEMENT

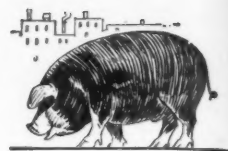
Receipts of hides at Chicago for the five days ended October 11, 1935, were 4,867,000 lbs.; previous week, 4,128,000 lbs.; same week last year, 5,442,000 lbs.; from January 1 to October 11 this year, 196,242,000 lbs.; same period a year ago, 184,167,000 lbs.

Shipments of hides from Chicago for the five days ended October 11, 1935, were 5,036,000 lbs.; previous week, 5,501,000 lbs.; same week last year, 5,024,000 lbs.; from January 1 to October 11 this year, 234,363,000 lbs.; same period a year ago, 223,453,000 lbs.



Live Stock Markets

Weekly Review



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, October 17, 1935, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd-ch.	\$10.25@10.65	\$10.35@10.70	\$9.00@10.00	\$9.50@10.00	\$10.00@10.25
Medium	9.75@10.50	9.75@10.50	9.75@ 9.50	9.00@ 9.05	9.50@10.00
Lt. wt. (160-180 lbs.) gd-ch.	10.50@10.70	10.50@10.65	9.50@10.10	9.05@10.15	10.00@10.20
Medium	10.00@10.55	10.00@10.50	9.25@ 9.90	9.25@ 9.90	9.50@10.10
(180-200 lbs.) gd-ch.	10.55@10.75	10.50@10.65	9.90@10.15	9.90@10.20	10.00@10.15
Medium	10.25@10.60	10.00@10.50	9.25@10.00	9.50@10.00	9.50@10.00
Med. wt. (200-220 lbs.) gd-ch.	10.60@10.80	10.50@10.60	10.00@10.15	10.00@10.20	10.00@10.15
(220-25 lbs.) gd-ch.	10.60@10.80	10.35@10.60	9.90@10.10	10.00@10.20	9.90@10.10
Hvy. wt. (250-290 lbs.) gd-ch.	10.25@10.75	10.25@10.50	9.75@10.00	9.80@10.15	9.75@10.10
(290-350 lbs.) gd-ch.	10.00@10.60	10.00@10.35	9.50@ 9.90	9.60@ 9.90	9.50@ 9.90
PACKING SOWS:					
(275-350 lbs.) good	9.40@ 9.70	9.25@ 9.50	8.65@ 8.85	8.75@ 9.00	8.75@ 8.85
(350-425 lbs.) good	9.25@ 9.55	9.15@ 9.40	8.60@ 8.85	8.50@ 8.85	8.60@ 8.75
(425-550 lbs.) good	9.00@ 9.45	9.00@ 9.25	8.50@ 8.75	8.25@ 8.60	8.50@ 8.75
(275-550 lbs.) medium	8.85@ 9.45	8.00@ 9.25	8.25@ 8.60	7.50@ 8.50	8.50@ 8.75
SLAUGHTER PIGS:					
(100-140 lbs.) gd-ch.	9.50@10.50	9.60@10.60	8.75@ 9.65	10.00@10.50
Medium	9.00@10.25	8.75@10.40	7.50@ 9.25	9.50@10.00
Av. cost & wt. Wed. (pigs ex.)	10.17-247 lbs.	10.07-206 lbs.	9.14-204 lbs.	9.69-212 lbs.
Slaughter Cattle, Calves and Vealers:					
STEERS:					
(550-900 lbs.) choice	11.00@12.25	9.75@11.50	9.50@11.75	9.50@11.50	10.00@11.75
Good	9.00@11.75	8.25@10.75	8.75@11.00	8.00@10.75	8.50@11.00
Medium	7.25@ 9.50	6.75@ 8.50	6.75@ 9.00	6.50@ 8.75	6.50@ 8.75
Common	5.00@ 7.50	5.50@ 6.75	4.75@ 7.00	5.00@ 6.75	4.75@ 6.50
STEERS:					
(900-1100 lbs.) choice	11.75@12.75	10.75@12.00	11.00@12.00	10.50@11.75	11.00@12.00
Good	9.50@12.25	8.25@11.00	9.00@11.25	8.75@10.75	8.75@11.00
Medium	7.50@ 9.75	6.75@ 8.50	7.00@ 9.25	6.75@ 8.75	6.50@ 8.75
Common	5.25@ 7.75	5.75@ 7.00	4.75@ 7.25	5.25@ 6.75	4.90@ 6.50
STEERS:					
(1100-1300 lbs.) choice	12.25@13.00	11.00@12.00	11.25@12.25	10.50@11.75	11.00@12.00
Good	9.75@12.50	8.50@11.00	9.25@11.25	8.75@10.50	8.75@11.00
Medium	7.50@ 9.75	7.00@ 8.75	7.25@ 9.25	6.75@ 8.75	6.50@ 8.75
STEERS:					
(1300-1500 lbs.) choice	12.50@13.25	11.00@12.00	11.25@12.25	10.50@11.75	10.75@11.75
Good	10.00@12.50	8.75@11.00	9.25@11.25	8.75@10.50	8.50@11.00
HEIFERS:					
(550-750 lbs.) choice	10.50@11.50	9.25@10.25	9.50@10.50	8.50@10.50	9.75@10.75
Good	8.75@10.50	7.75@ 9.25	8.50@ 9.50	7.50@ 9.25	8.15@10.00
Com-med.	4.75@ 8.75	4.00@ 7.75	4.50@ 8.75	4.50@ 7.50	4.25@ 8.35
HEIFERS:					
(750-900 lbs.) gd-ch.	8.75@11.50	8.75@11.00	7.50@10.60	8.35@10.75
Com-med.	4.75@ 8.75	4.50@ 8.75	4.50@ 7.50	4.50@ 8.35
COWS:					
Good	5.50@ 6.50	5.00@ 6.25	5.25@ 6.00	5.25@ 6.00	4.90@ 5.85
Com-med.	4.15@ 5.50	4.00@ 5.00	4.00@ 5.25	4.00@ 5.25	4.00@ 4.90
Low-cut-cut	3.25@ 4.15	2.75@ 4.00	3.25@ 4.00	2.75@ 4.00	3.00@ 4.00
BULLS: (Yrls. Ex.) (Beef)					
Good	5.75@ 6.75	5.25@ 6.00	5.00@ 5.75	5.15@ 5.50	5.00@ 5.75
Cul-med.	4.25@ 5.75	4.00@ 5.25	4.00@ 5.25	3.50@ 5.15	3.60@ 5.00
VEALERS:					
Gd-ch.	9.00@10.50	8.50@ 9.75	7.50@ 8.50	7.00@ 9.00	8.00@10.00
Medium	6.75@ 9.00	7.25@ 8.50	6.00@ 7.50	5.00@ 7.00	6.50@ 8.00
Cul-med.	6.00@ 7.00	4.00@ 7.25	4.00@ 6.00	4.00@ 5.00	4.00@ 6.50
CALVES:					
(250-500 lbs.) gd-ch.	7.00@10.50	6.50@ 9.25	6.00@ 9.00	5.50@ 7.75	6.50@ 9.50
Com-med.	4.50@ 7.00	3.75@ 6.50	4.50@ 6.00	3.50@ 6.00	4.00@ 6.50
Slaughter Sheep and Lambs:					
LAMBS:					
(90 lbs. down) gd-ch.*	8.75@ 9.65	8.60@ 9.35	8.75@ 9.15	8.75@ 9.50	8.75@ 9.25
Com-med.	6.75@ 8.85	6.00@ 8.75	7.00@ 8.75	6.50@ 8.75	6.50@ 8.75
YEARLING WETHERS:					
(90-110 lbs.) gd-ch.	7.25@ 7.75	7.00@ 7.75	6.75@ 7.50	7.00@ 7.50	6.75@ 7.50
Medium	6.25@ 7.25	6.00@ 7.25	5.25@ 6.75	6.25@ 7.00	5.75@ 6.75
EWES:					
(90-120 lbs.) gd-ch.	3.50@ 4.60	3.25@ 4.25	3.00@ 4.25	3.75@ 4.50	3.25@ 4.25
(120-150 lbs.) gd-ch.	3.00@ 4.60	2.75@ 4.00	2.75@ 4.00	3.50@ 4.50	3.00@ 4.25
(All wts.) com-med.	2.50@ 3.50	2.00@ 3.25	1.75@ 3.00	2.25@ 3.75	1.75@ 3.25

*Quotations based on ewes and wethers.

CORN BELT DIRECT TRADING

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Iowa, Oct. 17, 1935.

Hog prices at 22 concentration points and 9 packing plants in Iowa and Minnesota were mostly steady to 5c higher for the week, spots 10c up. Choice 180 to 200 lbs., largely \$9.65@9.95; railed deliveries, to \$10.10 and occasionally \$10.15; 250 to 270 lbs. trucked lots, \$9.45@9.90; 270 to 290 lbs., \$9.30@9.70; 290 to 350 lbs., mostly \$9.00@9.50; better grades 160 to 180 lbs., \$9.20@9.75; desirable 140 to 160 lbs., \$9.50; good light weight packing sows, \$8.35@8.75; few by rail, \$8.85 or above; medium and heavy weights, \$7.90@8.50.

Receipts week ended Oct. 17, 1935:

	This week.	Last week.
Friday, October 11.....	14,700	4,500
Saturday, October 12.....	9,800	4,400
Monday, October 14.....	17,400	12,500
Tuesday, October 15.....	18,800	5,500
Wednesday, October 16.....	11,500	8,300
Thursday, October 17.....	12,800	10,100

LIVESTOCK COST AND YIELD

Kinds of livestock slaughtered cost and yield in per cent and pounds for August, 1935, with comparisons:

	Aug. 1935.	July 1935.	Aug. 1934.
Average live cost per 100 lbs.:			
Cattle	\$ 6.50	\$ 6.68	\$ 4.73
Calves	6.93	6.79	4.59
Hogs	10.86	9.38	5.31
Sheep and lambs	7.65	7.52	6.34
Average yield, per cent:			
Cattle	52.57	53.07	54.30
Calves	55.46	57.28	56.65
Hogs	73.87	75.45	74.36
Sheep and lambs	47.43	48.33	47.68
Average live weight, lbs.:			
Cattle	899.71	902.89	916.90
Calves	199.85	187.80	196.87
Hogs	236.81	245.19	231.36
Sheep and lambs	80.75	79.95	79.04
Sources of supply, per cent:			
Cattle—			
Stockyards	86.59	84.21	83.48
Other	13.41	15.79	16.52
Calves—			
Stockyards	78.60	77.78	73.41
Other	21.40	22.22	26.59
Hogs—			
Stockyards	60.81	56.65	61.59
Other	39.19	43.35	38.41
Sheep and lambs—			
Stockyards	78.48	80.45	78.09
Other	21.52	19.55	21.92
Classification, per cent:			
Cattle—			
Steers	41.43	44.39	40.03
Bulls and stags	4.27	4.55	3.94
Cows and heifers	54.30	51.06	47.13
Hogs—			
Sows	57.83	58.17	62.39
Barrows	41.27	40.49	36.82
Stags and boars	0.90	1.34	0.79
Sheep and lambs—			
Sheep	6.91	5.63	5.79
Lambs and yearlings	93.09	94.37	94.21

¹Drought stricken cattle and calves purchased for government account not included.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended Oct. 12, 1935.

CATTLE

	Week ended Oct. 12	Prev. week.	Cor. week.
	1935.	1934.	1934.
Chicago	32,649	31,353	30,589
Kansas City	31,726	31,498	30,734
Omaha	19,085	17,111	17,100
East St. Louis	29,349	24,225	18,165
St. Joseph	9,825	8,398	13,754
Sioux City	11,879	9,185	12,430
Wichita	3,898	2,945	3,297
Fort Worth	8,646	10,143	12,430
Philadelphia	2,379	2,324	2,754
Indianapolis	1,931	1,680	1,808
New York & Jersey City	7,398	8,515	10,347
Oklahoma City	11,117	9,152	7,856
Cincinnati	4,645	4,706	5,648
Denver	5,273	5,066	5,472
St. Paul	16,647	13,319	15,380
Milwaukee	4,581	2,111	4,839
Total	200,998	181,731	206,173

HOGS

	Week ended Oct. 12	Prev. week.	Cor. week.
	1935.	1934.	1934.
Chicago	36,003	40,666	74,433
Kansas City	10,880	16,673	48,287
Omaha	8,406	12,074	27,648
East St. Louis	13,406	18,922	26,003
St. Joseph	6,492	9,705	31,624
Sioux City	4,764	9,686	16,204
Wichita	2,250	2,884	7,662
Fort Worth	3,319	3,277	7,662
Philadelphia	9,837	11,601	16,108
Indianapolis	5,379	6,516	13,365
New York & Jersey City	33,273	35,546	47,734
Oklahoma City	4,294	6,073	30,758
Cincinnati	7,987	8,898	10,924
Denver	2,959	2,701	8,616
St. Paul	11,879	16,415	30,738
Milwaukee	8,292	4,271	12,614
Total	169,422	205,908	402,733

SHEEP

	Week ended Oct. 12	Prev. week.	Cor. week.
	1935.	1934.	1934.
Chicago	60,964	51,064	58,751
Kansas City	19,131	18,036	69,346
Omaha	23,807	24,548	78,564
East St. Louis	12,106	10,053	10,714
St. Joseph	9,614	8,189	28,898
Sioux City	12,722	9,593	13,036
Wichita	902	449	593
Fort Worth	7,363	4,422	7,920
Philadelphia	6,543	5,838	7,920
Indianapolis	4,340	3,904	2,521
New York & Jersey City	64,363	65,760	72,507
Oklahoma City	1,854	1,854	6,004
Cincinnati	8,119	4,558	2,590
Denver	7,088	6,794	26,252
St. Paul	33,988	27,077	59,554
Milwaukee	5,115	1,585	2,070
Total	277,819	242,672	439,910

U. S. INSPECTED HOG KILL

Kill at 8 points week ended Oct. 11, 1935:

	Week ended Oct. 11	Prev. week.	Cor. week.
	1935.	1934.	1934.
Chicago	38,999	41,409	102,113
Kansas City, Kans.	10,880	16,673	48,287
Omaha	8,104	12,374	26,070
St. Louis & East St. Louis	24,453	28,939	50,863
Sioux City	5,063	10,319	14,546
St. Joseph	6,133	10,380	36,241
St. Paul	17,164	21,892	42,874
N. Y., Newark and J. C.	33,534	33,647	47,331
Total	144,930	175,633	362,325

RECEIPTS AT CHIEF CENTERS

Week ended Oct. 12, 1935:

	Cattle	Hogs	Sheep
At 20 markets—			
Week ended Oct. 12	280,000	200,000	453,000
Previous week	295,000	233,000	464,000
*1934	340,000	423,000	738,000
1933	296,000	441,000	596,000
1932	251,000	451,000	532,000
1931	270,000	356,000	698,000
At 11 markets:			
Week ended Oct. 12	164,000		
Previous week	177,000		
1934	306,000		
1933	306,000		
1932	361,000		
1931	483,000		
At 7 markets:			
Week ended Oct. 12	216,000	132,000	282,000
Previous week	205,000	143,000	285,000
*1934	257,000	313,000	526,000
1933	233,000	305,000	396,000
1932	193,000	288,000	295,000
1931	217,000	401,000	469,000

*Including government owned cattle.

NEW YORK LIVESTOCK

Receipts week ended Oct. 12, 1935:

	Cattle	Calves	Hogs	Sheep
Jersey City	4,353	9,633	3,628	33,102
Central Union	1,985	1,175		17,353
New York	175	2,862	13,750	8,518
Total	6,513	13,660	17,378	58,973
Previous week	6,637	12,705	18,282	59,364
Two weeks ago	6,433	12,121	18,916	58,570

PACIFIC COAST LIVESTOCK

Receipts five days ended Oct. 11, 1935:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,410	1,523	1,152	3,027
San Francisco	1,050	17	2,185	400
Portland	3,050	355	2,800	2,750
DIRECTS—Los Angeles	Cattle, 104 cars; hogs, 39 cars; sheep, 67 cars.			
San Francisco	Cattle, 475 head; calves, 171 head; hogs, 1,115 head; sheep, 2,750 head.			

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending Oct. 12, 1935	9,771	2,292	2,021
Week previous	10,125½	2,100	1,957
Same week year ago	9,696	2,364	2,507
COWS, carcass			
Week ending Oct. 12, 1935	2,600	1,688	2,189
Week previous	2,290	1,452	2,321
Same week year ago	1,145	1,151	2,332
BULLS, carcass			
Week ending Oct. 12, 1935	246½	559	17
Week previous	274	491	15
Same week year ago	170	379	24
VEAL, carcass			
Week ending Oct. 12, 1935	13,632	1,961	568
Week previous	9,914	1,417	503
Same week year ago	9,854	1,851	756
LAMB, carcass			
Week ending Oct. 12, 1935	42,454	13,481	14,794
Week previous	36,283	11,600	19,468
Same week year ago	37,297	15,022	18,026
MUTTON, carcass			
Week ending Oct. 12, 1935	3,350	901	623
Week previous	2,592	487	619
Same week year ago	2,058	764	838
PORK CUTS, lbs.			
Week ending Oct. 12, 1935	1,380,127	341,307	179,668
Week previous	1,021,751	349,837	175,199
Same week year ago	1,560,761	361,941	171,713
BEEF CUTS, lbs.			
Week ending Oct. 12, 1935	434,864		
Week previous	451,241		
Same week year ago	388,355		

LOCAL SLAUGHTERS.

	NEW YORK.	PHILA.	BOSTON.
CATTLE, head			
Week ending Oct. 12, 1935	7,368	2,379	
Week previous	8,515	2,324	
Same week year ago	10,347	2,754	
CALVES, head			
Week ending Oct. 12, 1935	14,165	2,472	
Week previous	14,861	2,515	
Same week year ago	14,792	3,097	
HOGS, head			
Week ending Oct. 12, 1935	33,273	9,837	
Week previous	35,546	11,001	
Same week year ago	47,734	16,103	
SHEEP, head			
Week ending Oct. 12, 1935	64,363	6,543	
Week previous	65,760	5,838	
Same week year ago	72,507	7,920	

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CANADIAN LIVESTOCK PRICES

Top prices Oct. 10, 1935:

BUTCHER STEERS.				
Up to 1,050 lbs.				
	Week ended Oct. 10.	Last week.	Same week, 1934.	
Toronto	\$ 6.50	\$ 6.75	\$ 6.00	
Montreal	6.25	6.00	5.00	
Winnipeg	6.25	6.00	4.50	
Calgary	4.50	4.75	3.25	
Edmonton	4.75	5.00	3.25	
Prince Albert	3.50	3.25	2.50	
Moose Jaw	3.50	4.75	3.50	
Saskatoon	3.50	4.25	
VEAL CALVES.				
Toronto	\$ 9.50	\$ 9.00	\$ 7.00	
Montreal	8.50	8.50	7.50	
Winnipeg	6.50	6.50	4.50	
Calgary	4.25	4.00	3.00	
Edmonton	5.00	4.50	3.50	
Prince Albert	3.50	3.50	2.50	
Moose Jaw	5.00	5.50	3.50	
Saskatoon	4.25	4.50	3.00	
SELECT BACON HOGS.				
Toronto	\$ 9.85	\$ 9.85	\$ 8.40	
Montreal	9.90	9.75	8.50	
Winnipeg	9.00	8.75	7.75	
Calgary	9.10	8.85	7.45	
Edmonton	8.90	8.75	7.40	
Prince Albert	8.60	8.35	7.35	
Moose Jaw	8.75	8.50	7.50	
Saskatoon	8.60	8.35	7.35	
GOOD LAMBS.				
Toronto	\$ 7.25	\$ 7.00	\$ 6.50	
Montreal	6.50	6.00	6.00	
Winnipeg	5.50	5.75	5.00	
Calgary	5.25	5.25	4.50	
Edmonton	5.25	5.25	4.50	
Prince Albert	4.25	4.50	
Moose Jaw	5.00	4.75	4.25	
Saskatoon	4.75	4.75	3.75	

LIVESTOCK PRICES COMPARED

September prices at Chicago:

SLAUGHTER CATTLE AND VEALERS.				
	Sept., 1935.	Aug., 1935.	Sept., 1934.	
Steers—				
550-900 lbs.,	Choice \$11.34	\$11.24	\$ 8.55	
	Good 10.38	10.44	7.27	
	Medium 8.38	8.39	5.55	
	Common 6.42	6.35	3.93	
900-1100 lbs.,	Choice 12.04	11.98	9.40	
	Good 10.67	10.64	8.04	
	Medium 8.65	8.63	5.96	
	Common 6.53	6.62	4.33	
1100-1300 lbs.,	Choice 12.42	12.14	10.14	
	Good 10.84	10.78	8.44	
	Medium 8.65	8.84	6.64	
1300-1500 lbs.,	Choice 12.40	12.16	10.28	
	Good 10.90	10.90	8.81	
Heifers—				
550-750 lbs.,	Choice 11.08	11.17	7.75	
	Good 9.55	10.03	6.47	
	Com.&med. 6.90	7.21	4.38	
750-900 lbs.,	Gd. & ch. 10.34	10.44	7.06	
	Com.&med. 7.13	7.22	4.39	
Cows—				
Good	5.88	6.44	4.64	
Common & medium	4.93	5.21	3.15	
Low cutter & cutter	5.83	5.77	2.18	
Bulls (yearlings excluded)—				
Good (beef)	6.24	6.42	3.67	
Cutter, com. & med.	5.00	5.24	2.97	
Vealers—				
Good & choice	9.69	9.48	7.58	
Medium	7.93	8.06	5.79	
Cull & common	6.02	6.05	4.44	
Calves, 250-500 lbs.—				
Good and choice	8.67	8.50	6.00	
Common & medium	5.42	5.45	3.72	
HOGS.				
Light light, 140-160 lbs.—				
Good and choice	10.25	11.03	8.90	
Medium	9.86	10.58	
Light weight, 160-180 lbs.—				
Good and choice	10.65	11.39	8.61	
Medium	10.24	10.93	
Light weight, 180-200 lbs.—				
Good and choice	10.78	11.55	8.02	
Medium	10.46	11.24	
Medium weight—				
200-220 lbs., good & ch.	10.92	11.65	8.24	
220-250 lbs., good & ch.	10.92	11.61	8.22	
Heavy weight—				
250-290 lbs., good & ch.	10.68	11.35	8.20	
290-350 lbs., good & ch.	10.38	11.08	8.22	
Packing sows—				
275-350 lbs., good	9.65	10.20	5.52	
350-425 lbs., good	9.40	10.08	5.28	
425-550 lbs., good	9.32	9.92	5.34	
275-550 lbs., medium	9.19	9.72	4.78	
Slaughter pigs, 100-140 lbs.—				
Good and choice	9.52	10.26	3.73	
Medium	9.03	9.53	
LAMBS AND SHEEP.				
Lambs—				
90 lbs. down, Gd. & ch.	9.34	8.68	6.64	
Com.&med.	7.86	7.24	5.80	
90-98 lbs., Gd. & ch.	
98-110 lbs., Gd. & ch.	
Yearling wethers—				
90-110 lbs., Gd. & ch.	7.18	6.78	5.08	
Medium	6.21	5.98	5.28	
Ewes—				
90-120 lbs., Gd. & ch.	3.53	3.34	2.37	
120-150 lbs., Gd. & ch.	3.38	3.06	2.19	
All weights, Com.&med.	2.63	2.35	1.82	

SEPT. FEDERAL SLAUGHTERS

Federal inspected slaughter of all classes of livestock during Sept., 1935:

	Cattle.	Calves.	Hogs.	Sheep & lambs.
Baltimore	9,884	(1)	(1)	(1)
Buffalo	(1)	(1)	(1)	(1)
Chicago	128,737	28,570	147,752	243,638
Cincinnati	13,733	7,573	30,148	(1)
Cleveland	(1)	(1)	16,460	(1)
Denver	10,618	3,044	11,723	24,338
Detroit	(1)	(1)	(1)	(1)
Fort Worth	(1)	(1)	(1)	(1)
Kansas City	78,813	38,574	61,293	90,480
Milwaukee	18,433	20,698	(1)	(1)
National Stock Yards	74,657	(1)	106,130	(1)
New York	26,092	61,695	(1)	241,670
Omaha	65,129	7,797	47,009	130,717
Philadelphia	6,985	8,570	(1)	22,267
Sioux City	31,478	3,132	29,359	58,534
South St. Paul	52,927	32,790	47,023	104,802
All other stations	360,705	245,241	956,029	642,419
Total:	885,782	457,894	1,452,928	1,548,805
Sept., '34	851,363	462,703	2,600,937	1,479,068
9 mos. ended Sept., '35	6,744,355	4,180,136	18,625,557	13,104,014
9 mos. ended Sept., '34	7,271,918	4,614,763	31,822,419	11,775,739
New York, Brooklyn, Jersey City, & Newark (2)	37,882	76,784	128,042	205,015

LIVESTOCK AT 62 MARKETS

Receipts and disposition of livestock at 62 leading markets in Sept., 1935:

	Receipts.	Local slaughter.	Total ship-ments.
CATTLE.			
Total	1,690,623	847,866	760,668
Sept. av. 5 years	1,604,449	821,704	773,954
CALVES.			
Total	596,166	393,867	217,104
Sept. av. 5 years	600,315	399,199	202,972
HOGS.			
Total	1,220,415	823,697	390,169
Sept. av. 5 years	1,323,601	2,437,557	901,239
SHEEP.			
Total	2,822,112	1,109,143	1,680,030
Sept. av. 5 years	3,390,833	1,386,363	1,983,042

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on October 17, 1935:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS:				
(1) (300-500 lbs.) choice	\$17.00@18.00	\$16.50@17.50
Good	13.50@17.00	13.00@16.50
Medium	10.00@13.50	10.00@13.00
Common	9.00@10.00	9.00@10.00
STEERS:				
(500-600 lbs.) choice	17.00@18.00	16.50@18.00	17.50@18.50
Good	13.50@17.00	13.00@16.50	14.00@17.00
Medium	10.00@13.50	10.00@13.00	13.50@14.00
Common	9.00@10.00	9.00@10.00	9.50@10.50
STEERS:				
(600-700 lbs.) choice	17.00@18.00	17.00@18.50	17.50@18.50
Good	13.50@17.00	13.50@17.00	14.00@17.00
Medium	10.50@13.50	11.00@14.00	10.50@13.50	10.50@14.00
STEERS:				
(700 lbs. up) choice	17.00@18.00	17.00@18.00	17.00@18.50	17.50@18.50
Good	14.00@17.00	14.00@16.50	14.00@17.00	14.00@17.00
COWS:				
Good	10.00@11.50	10.00@11.00	10.00@11.50	10.50@11.50
Medium	9.00@10.00	9.00@10.00	9.00@10.00	9.00@10.50
Common	8.50@9.00	9.00@9.50	8.00@9.00	8.50@9.00
Fresh Veal:				
VEAL:				
(2) choice	16.00@17.00	17.50@18.50	17.00@18.50	18.00@19.00
Good	15.00@16.00	16.50@17.50	15.00@17.00	16.00@17.00
Medium	13.00@15.00	14.50@16.50	13.00@15.00	14.00@15.00
Common	12.00@13.00	13.00@14.50	11.00@13.00	12.00@14.00
Fresh Lamb and Mutton:				
LAMB:				
(38 lbs. down) choice	16.00@17.00	17.50@18.50	16.50@18.00	17.00@18.00
Good	15.00@16.00	16.50@17.50	16.00@17.00	16.00@17.00
Medium	14.50@15.50	15.50@16.50	15.50@16.00	16.00@17.00
Common	13.50@14.50	14.50@15.50	14.50@15.50	15.00@16.00
LAMB:				
(39-45 lbs.) choice	16.00@17.00	17.00@18.00	16.00@17.50	17.00@18.00
Good	15.00@16.00	16.00@17.00	15.50@16.50	16.00@17.00
Medium	14.50@15.50	15.00@16.00	15.00@16.00	16.00@17.00
Common	13.50@14.50	14.50@15.00	14.00@15.00	15.00@16.00
LAMB:				
(46-55 lbs.) choice	15.50@16.50	16.50@17.50	15.50@17.00	16.50@17.00
Good	15.00@15.50	16.00@16.50	15.00@16.00	15.00@16.50
MUTTON:				
(Ewe) (70 lbs. down) good	9.00@10.00	10.00@11.00	9.00@11.00	10.00@10.50
Medium	8.00@9.00	9.00@10.00	8.00@9.00	8.50@10.00
Common	7.00@8.00	7.50@9.00	7.00@8.00	7.50@8.50
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. avg.	23.50@25.50	27.00@28.00	26.00@27.00	26.50@27.50
10-12 lbs. avg.	23.00@25.00	26.00@27.00	25.50@26.50	26.00@26.50
12-15 lbs. avg.	22.00@24.00	25.00@26.00	24.00@25.00	24.00@25.00
16-22 lbs. avg.	18.50@20.00	22.00@24.00	21.00@22.00	21.50@22.50
SHOULDERS: N. Y. Style: Skinned:				
8-12 lbs. avg.	18.50@20.00	20.00@21.50	20.00@21.00
PICKERS:				
6-8 lbs. avg.	20.00@21.00
BUTTS: Boston Style:				
4-8 lbs. avg.	22.00@24.00	24.00@25.00	24.00@25.00
(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago.				

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers, week ending Saturday, October 12, 1935, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	6,265	1,253	5,985	
Swift & Co.	3,942	472	10,929	
Morris & Co.	1,530		2,659	
Wilson & Co.	4,078	1,440	10,227	
Anglo-Amer. Prov. Co.	687			
G. H. Hammond Co.	2,861	150		
Shippers	15,519	11,372	10,647	
Others	10,801	11,982	9,099	
Brennan Packing Co., 792 hogs; Hygrade Food Products Corp., 710 hogs; Agar Packing Co., 2,944 hogs.				

Total: 45,683 cattle; 7,780 calves; 31,115 hogs; 49,528 sheep.
Not including 2,485 cattle, 504 calves, 17,374 hogs and 22,085 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,903	879	1,231	2,956
Cudahy Pkg. Co.	3,657	1,582	453	3,021
Morris & Co.	1,769	1,022		1,920
Swift & Co.	3,474	1,061	1,966	8,381
Wilson & Co.	3,242	1,331	510	3,724
Kornblum & Son.	824			
Indpt. Pack. Co.			145	
Others	6,688	694	4,697	3,679
Total	24,557	7,100	9,032	19,131
Not including 8,141 hogs received direct by packers at stockyards and plants.				

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	3,895	1,096	2,289
Cudahy Pkg. Co.	4,651	1,619	4,174
Dold Pkg. Co.	815	1,597	
Morris & Co.	2,391	1,679	1,921
Swift & Co.	4,923	1,455	4,437
Other hog buyers		8,948	
Eagle Pkg. Co., 21 cattle; Geo. Hoffmann Pkg. Co., 80 cattle; Great Omaha Pkg. Co., 80 cattle; Lewis Pkg. Co., 506 cattle; Omaha Pkg. Co., 109 cattle; J. Roth & Sons, 23 cattle; South Omaha Pkg. Co., 50 cattle; Lincoln Pkg. Co., 490 cattle; Sinclair Pkg. Co., 41 cattle; Wilson & Co., 28 cattle.			
Total	17,690 cattle and calves, 16,424 hogs and 12,821 sheep.		
Not including 229 cattle and 12,820 sheep received direct by packers through stockyards.			

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,878	2,183	5,399	
Swift & Co.	5,703	4,692	1,205	4,795
Morris & Co.	2,889	1,243	161	
Hunter Pkg. Co.	1,891	2,137	1,638	641
Hell Pkg. Co.			672	
Krey Pkg. Co.			1,472	
Laclede Pkg. Co.			910	
Shippers	12,672	5,385	18,891	5,143
Others	5,550	18	6,095	1,271
Total	31,583	15,823	27,300	17,249
Not including 4,574 cattle, 3,281 calves, 19,583 hogs and 2,378 sheep bought direct.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,372	1,178	3,415	4,975
Armour and Co.	3,884	996	3,077	2,877
Others	938	146	1,429	4,928
Total	8,194	2,320	7,921	12,780
Not including 29 cattle and 1,762 sheep bought direct.				

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,891	361	1,702	4,470
Armour and Co.	3,410	270	1,797	3,810
Swift & Co.	3,290	436	1,240	4,359
Shippers	3,479	82	4,739	812
Others	292	26	25	83
Total	14,272	1,175	9,503	14,534

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,889	2,939	4,854	13,590
Cudahy Pkg. Co.	1,436	1,181		
Swift & Co.	2,739	4,334	7,024	20,396
United Pkg. Co.	2,573	332		
Others	2,280	35	3,732	6,394
Total	18,907	8,821	15,610	40,382
Not including 175 cattle received direct by packers through stockyards.				

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,002	909	1,102	893
Jacob Dold	756	141	729	8
Wichita D. B. Co.	32			
Dann-Ostertag	170			
F. W. Dold & Sons	165		219	1
Sunflower Pkg. Co.	63		49	
Total	2,788	1,110	2,090	902

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,783	1,501	1,822	813
Wilson & Co.	3,654	1,720	1,945	836
Others	389	38	390	5
Total	7,826	3,259	4,157	1,654

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,723	202	816	29,260
Swift & Co.	2,146	192	1,167	26,755
Shippers			707	
Others	2,540	449	913	21,315
Total	6,409	843	3,003	77,330
Not including 311 cattle and 1,205 hogs received direct by packers through stockyards.				

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,017	3,008	1,890	3,545
Swift & Co.	4,223	2,590	1,084	3,817
Blue Bonnet	92	24	125	1
Rosenthal Pkg. Co.	71	0		
Others	243	31	220	
Total	8,646	5,662	3,319	7,363

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Planckinton Pkg. Co.	2,261	4,022	8,158	4,592
Swift & Co., Balt.			174	
U. D. B. Co., N. Y.	36			
Omaha P. Co., Chi.	702			
Bimble-Harrison			172	
R. Gunz & Co.	50		22	
Armour and Co. Mo.	1,207	2,031		
N. Y. B. D. M. Co.	40			
Shippers	402	51	49	314
Others	777	599	7	341
Total	5,475	6,717	8,569	5,289

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,813	902	4,015	4,308
Armour and Co.	800	161	1,833	
Hilgemeyer Bros.	5		943	
Stumpf Bros.			99	
Meier Pkg. Co.	91	4	152	
Indiana Prov. Co.	130	25	114	19
Schussler Pkg. Co.	33		126	
Maass-Hartman Co.	49			
Art. Wabnitz	10	101		76
Shippers	2,589	2,241	11,355	6,909
Others	1,588	160	93	828
Total	7,058	3,594	18,530	12,140

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall & Son.				356
Ideal Pkg. Co.			325	
E. Kahn's Sons Co.	1,506	282	3,774	6,817
Kroger G. & B. Co.				
Lohrey Pkg. Co.	5		147	
H. H. Meyer P. Co.	12		1,871	
A. Sander Pkg. Co.				110
J. Schlichter & Son.	208	214		
J. & F. Schroth Co.	21		1,790	
J. F. Stegner & Co.	448	221	68	
Shippers	900	101	2,422	2,928
Others	1,732	916	343	608
Total	4,861	1,734	10,672	10,887
Not including 321 cattle, 10 calves, 389 hogs and 4,766 sheep bought direct.				

RECAPITULATION.

Recapitulation of packers' purchases by markets.

CATTLE.

	Week ended Oct. 12.	Previous week.	Cor. week.
Chicago	45,683	44,758	68,527
Kansas City	24,557	24,638	36,017
Omaha	17,690	16,960	23,968
East St. Louis	31,583	26,296	26,306
St. Joseph	8,194	7,287	10,285
Sioux City	14,272	11,119	13,020
Oklahoma City	7,826	6,480	5,281
Wichita	2,788	2,182	2,713
Denver	6,409	5,760	5,744
St. Paul	18,907	16,114	20,771
Milwaukee	5,475	4,152	5,741
Indianapolis	7,058	7,604	8,118
Cincinnati	4,861	4,778	4,427
Ft. Worth	5,646	10,143	
Total	204,149	188,271	230,918

HOGS.

	Week ended Oct. 12.	Previous week.	Cor. week.
Chicago	31,115	24,958	53,171
Kansas City	9,032	9,612	22,598
Omaha	16,424	17,046	41,719
East St. Louis	27,300	30,061	52,577
St. Joseph	9,503	9,921	11,245
Sioux City	9,503	10,878	20,890
Oklahoma City	4,157	5,854	4,937
Wichita	2,099	2,601	5,696
Denver	3,003	3,270	7,634
St. Paul	15,610	18,898	37,655
Milwaukee	8,569	7,854	14,024
Indianapolis	18,530	26,581	30,388
Cincinnati	10,672	12,116	16,977
Ft. Worth	3,319	3,277	
Total	167,845	184,239	338,679

SHEEP.

	Week ended Oct. 12.	Previous week.	Cor. week.
Chicago	49,528	29,908	100,436
Kansas City	19,131	18,036	69,346
Omaha	12,821	10,235	12,607
East St. Louis	17,249	15,006	22,212
St. Joseph	12,780	10,058	22,631
Sioux City	14,534	10,143	15,983
Oklahoma City	1,654	824	6,594
Wichita	902	449	583
Denver	77,330	57,113	66,897
St. Paul	40,382	31,854	50,279
Milwaukee	5,289	2,568	3,201
Indianapolis	12,140	8,203	11,023
Cincinnati	10,887	6,798	2,010
Ft. Worth	7,363	4,422	
Total	281,968	205,628	384,812

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 7	21,537	2,473	10,930	21,840
Tues., Oct. 8	8,180	1,949	8,765	10,053
Wed., Oct. 9	8,694	1,389	8,222	8,925
Thurs., Oct. 10	7,047	1,561	12,566	13,102
Fri., Oct. 11	3,531	479	6,234	13,653
Sat., Oct. 12	1,500	300	3,000	5,000
Total this week	49,889	8,051	49,717	72,733
Previous week	43,732	6,858	44,686	52,490
*Year ago	59,939	16,069	100,052	86,409
Two years ago	48,377	7,498	111,291	81,168

*Receipts for year ago include 7,965 cattle, 5,966 calves and 3,287 sheep bought by government.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 7	3,771	179	3,128	4,727
Tues., Oct. 8	3,459	571	2,605	1,492
Wed., Oct. 9	4,224	168	1,827	1,709
Thurs., Oct. 10	2,457	486	2,576	501
Fri., Oct. 11	1,207	217	2,462	1,015
Sat., Oct. 12	100		100	
Total this week	15,218	1,621	12,528	9,444
Previous week	16,506	1,128	5,271	8,612
Year ago	19,194	1,273	12,558	19,394
Two years ago	14,468	594	9,749	16,561

Total receipts for month and year to Oct. 12:

	1935.	1934.*	1935.	1934.*
Cattle	72,701	110,477	1,479,940	2,130,784
Calves	12,519	25,341	363,729	611,684
Hogs	81,483	173,525	2,637,691	4,553,962
Sheep	110,778	204,402	2,412,602	2,323,099

*Including government owned cattle.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

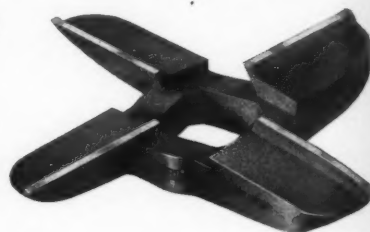
	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Oct. 12	\$10.55	\$10.40	\$3.75	\$3.80
Previous week	10.40	10.50	3.25	3.75
1934	7.75	5.90	1.75	6.10
1933	5.50	4.80	2.25	6.90
1932	7.40	3.65	1.65	5.35
1931	8.40	5.20	2.10	6.30
1930	10.80	9.65	2.85	8.05

Av. 1930-1934 . . . 0 7.95 \$ 5.85 \$ 2.10 \$ 6.5



See this Equipment in Booth 10 IAMP Convention

The O. K. Knife with changeable Double Edged blades, for twenty years a standard equipment with all the large packers and most of the leading sausagemakers in the country now have proved their superiority. The New C. D. Cut-more changeable blades fit in all O. K. Holders. The C. D. Cut-more solid knives are guaranteed to outlast any other make or style of knives.



Send for price and circular regarding the O. K. and C. D. CUT-MORE BLADES and C. D. ANGLE-HOLE REVERSIBLE PLATES.
The Specialty Mfrs. Sales Co., 2021 Grace St., Chicago, Ill.

THE FINEST IN STOCKINETTE FOR 27 YEARS



HAM BAGS

Made in all styles, to fit any smoked meat cut from the smallest butt to the largest ham. They improve the appearance, quality and flavor of the product; reduce shrink greatly! Lowest prices obtainable, quality considered.

... RETAIN ALL NATURAL JUICES

Smoked meats shrink less and sell better when protected by Wynantskill Stockinettes. The closely knit fabric forms an effective seal against losses of natural juices, at the same time keeping the product clean, bright and attractive.

Wynantskill Stockinettes are available for all fresh and cured meat products.

Write for sample

BEEF—HAM—SHEEP
LAMB—BACON—FRANK
and CALF BAGS

Write for Samples
WYNANTSKILL MFG. CO. TROY N.Y.

Represented by

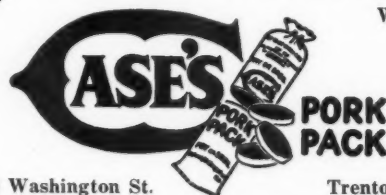
FRED K. HIGBIE 417 S. Dearborn St., Chicago, Ill.
W. J. NEWMAN 1005 Pearl St., Alameda, Calif.
MURPHY SALES, Adrian, Mich.
C. M. ARDIZZONI 9942—41st Ave., Corona, L.I., N.Y.
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A PROFITABLE ITEM

to add
to your
sales list

Packers in the East have enjoyed large profits from this item for many years. DISTRIBUTORS WANTED in all states except N. J., N. Y., and Penna.

WRITE!



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Trenton, N. J.

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

PROVISION BROKER

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

The Most Profitable Pork Sausage is Made with the Best Pork Sausage Seasoning!



THE PLACE TO GET THE
BEST PORK SAUSAGE
SEASONING IS

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago

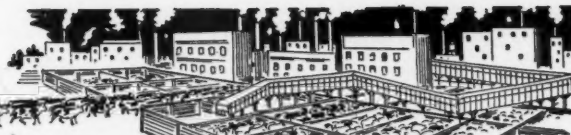
Canadian Office: Windsor, Ont.

Write for Samples!

Up and down the



MEAT TRAIL



Meat Packing 40 Years Ago

(From The National Provisioner, Oct. 19, 1895.)

At New York live hogs were quoted at \$4.40@4.60 and dressed hogs at 5@6c per lb. Good to choice native steers, on foot, brought \$4.60@5.25, while choice native beef ranged from 8@9c, depending on weight. Choice dressed lambs were 7½@8½c and choice veals 11@12c.

Pork loins at Chicago were quoted at 6½@6¾c, hams 9c, shoulders 6½, bellies 7c. Lard was 5¼@6c, compound 4½c, white grease 4½c.

Denmark's competition and disposition to sell at low prices in the English market has already been felt by American exporters.

Imports of tallow into Germany in 1894 totaled 30,560,640 lbs., of which the United States furnished 12,095,820 lbs.

The 77 new refrigerator cars ordered by the Pennsylvania R. R. Co., some time ago have just been completed, and an order has been given for 75 more. It is thought that these 152 new cars will be sufficient for all of the wants of the system for some time to come.

John P. Squire & Sons opened their refrigerated branch house at 199 Summer st., Worcester, Mass., with a public reception. Guests included practically the entire local meat and provision trade. A bountiful collation was served to callers.

John Kellitt, one of the directors of Fowler Bros., Liverpool, England, was in Chicago. He was attired in an extraordinary slate-colored Prince Albert, the pride of the wearer and the envy of the Board of Trade.

MEAT PACKING 25 YEARS AGO.

(From The National Provisioner, Oct. 23, 1910.)

Feature of the week was the 5th annual packers' convention at Chicago, with president Charles Rohe of New York presiding, and an attendance of over 600. Topics of discussion included "Beef Fats," by W. B. Allbright; "Bovine Tuberculosis," by Dr. E. C. Schroeder of the B. A. I.; "Packing-house Refrigeration," by D. I. Davis; "Meat Canning," by John W. Allen; "Power Plant Economy," by James D.

Cunningham; "Tankwater," by Edward Zarembo.

"Question-box" discussion included smoked meats, wet and dry tankage, dipping canvassed meats, restoring flavor to lard, uniform grain in prime steam lard, sour hams, ropy pickle, grease extraction, pork cut accounting, disposal of hog hair, hog killing and cutting fats, bleaching lard, marking of sausage.

Officers elected: President, Joseph Allerdice, Indianapolis; secretary, Geo. L. McCarthy; executive committee: Geo. A. Hormel, chairman; Gustav Bischoff, sr., Jacob Beiswanger, Chas. H. Ogden, L. P. Fuhrmann, Fred T. Fuller, N. O. Newcomb, A. G. Glick, Sydney E. Sinclair.

Banquet at the Congress hotel was a "Southern Dinner," with Wilbur Nesbit

as toastmaster and U. S. Senator James Gordon of Mississippi and S. E. Kiser of Chicago as speakers. The banquet committee included Harry Boore, chairman, Chas. E. Herrick, A. D. White, Oscar G. Mayer, A. E. Cross, A. A. Davidson and E. B. Merritt, D. V. Colbert was chairman of the entertainment committee, which provided attractions for the annual smoker and a trip to the steel plants at Gary, Ind.

Frederick City Abattoir Co., Frederick City, Md., was planning a new 3-story plant.

The B. A. I. completed successful tests of its new hog cholera serum at Omaha and advocated its commercial manufacture for use by hog raisers.

Packers purchases of hogs at Chicago for the week ended Oct. 15, 1910, totaled 73,800 head. Hogs averaged \$8.50 for the week.

CHICAGO NEWS OF TODAY

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 29,273 cattle, 5,823 calves, 23,888 hogs and 21,729 sheep.

A. O. Luer, president, Luer Packing Co., Los Angeles, Calif., arrived in Chicago to attend the packers' convention, following a trip to the East.

R. C. Pollock, general manager, National Live Stock and Meat Board, visited St. Louis this week.

Robert Johnson, vice president, Oscar Mayer & Co., Madison, Wis., visited in Chicago this week.

Jack Taylor, provision trade veteran, is now associated with Lacy Lee, Inc.

W. G. Moody, general sales manager, Houston Packing Co., Houston, Tex., arrived in Chicago this week to attend the packers' convention.

Samuel Stretch, the spice man, was on the ground ahead of time for the packers' convention, as usual. Sammy has missed but one meeting in 30 years.

Employees of Armour and Company subscribed a total of \$30,159 to the Chicago community chest fund in the drive now going on. This was the largest total so far reported by any industrial employe group.

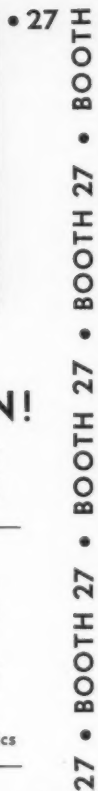
James Harris, general Pacific Coast agent for the B. & O. railroad, was visiting old friends in Chicago this



MORE COMPETITION FOR MEAT.

Cheese has been one of meat's chief competitors for the housewife's food dollar and many packers are now handling it as a side line. More than 50,000 people recently celebrated Cheese Day at Monroe, Wis., the "Swiss cheese capital" of the United States. Here is Carl Marty, sr., one of the oldest cheese makers in the country, looking at a small kettle in which he started to make cheese many years ago, 20 lbs. at a time. His modern factory now makes wheels of Swiss weighing 200 lbs.

BOOTH 27 • BOOTH 27 • BOOTH



Ask them to show you how to cut costs on stockinettes!

THE ADLER COMPANY
CINCINNATI

The World's Largest Knitters of Stockinette Fabrics

Pat. applied for

Fig. 1208 "Hallowell" Slatted Truck

Just the truck for handling bulky hams and the like. Slats are welded to solid steel truck platform; at top to flanged frame. Push handles either end. Welded throughout—hot-dip galvanized. Easy to keep clean.

Get Bulletin 449

STANDARD PRESSED STEEL CO.

BRANCHES
BOSTON
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JENKINTOWN, PENNA.
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BRANCHES
NEW YORK
SAN FRANCISCO
ST. LOUIS

FOR RESULTS

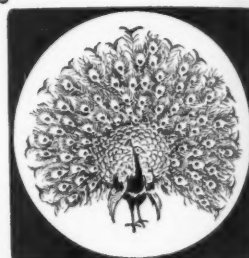
on a performance basis, with results the major consideration! This is the wisest way — and the safest!

Compare Dry Essence of Natural Spices, and judge them with results in mind—you'll find they season better, give more uniform flavor distribution. They never discolor, speck or spot the product. They give attractive appearance and finer quality. They make sausage and specialties taste better, sell better. Write for samples!

WM. J. STANGE CO.
2536-40 Monroe St., Chicago

WESTERN BRANCH:

923 E. 3rd St., Los Angeles, Calif.



PEACOCK BRAND

FROM DARKEST JUNGLES

To The
WILLARD
in Washington

Explorers have found their greatest thrill in the Willard's luxury of accommodations, and excellent cuisine . . . Explore the Capitol from this hotel center of convenience.

Single Rooms with Bath \$4 up
Double Rooms with Bath \$6 up

The WILLARD HOTEL

"Residence of Presidents"
WASHINGTON, D. C.

H. P. Somerville, Managing Director

week. "Big Jim" Harris was famous for many years in packing circles as general livestock agent for the Alton Road.

Packer executives attending the 25th anniversary of Oklahoma City as a packing and livestock center this week included president R. H. Cabell of Armour and Company, chairman Thomas E. Wilson and president Edward F. Wilson of Wilson & Co. It was a big celebration and will be reported in a later issue of THE NATIONAL PROVISIONER.

One of the grand old men of the packing business was Tom Smith, for



46 years a Swift employee, who retired in 1930 and passed away at his home in Michigan on September 18. For 17 years at the Hammond plant, he spent his later years in charge of the first floor information desk at the general offices, where he was a familiar figure to

the Packingtown world and a genial greeter of all visitors, from the humblest to the highest. More than 75 Swift men attended the funeral and the eulogy was delivered by A. D. White.

A practical demonstration of the standardized sausage grading system adopted by the U. S. Department of Agriculture will be held on the evening of October 21, at the plant of Maier & Co., under auspices of Chicago Central Branch, Retail Meat Dealers' Association. J. S. Campbell, U. S. Bureau of Agricultural Economics, will be in charge.

Wallace B. Keim, vice president, H. H. Keim Co., Nampa, Ida., meat packers, was an early arrival in Chicago for the packers' convention.

Ernest Neuer, vice president, Neuer Bros. Co., Kansas City, Mo., was in Chicago this week and attended the section meetings of the packers' convention on Friday and Saturday.

Plans are completed for a new 4-story addition to the plant of Wilson Laboratories at West 42nd Place. The Wilson Laboratories manufacture medicinal products derived from glands of animals. These include pepsin, liver extract, thyroid, pancreatin, and suprarenal. The new building is part of an expansion program under way by Wilson & Co.

J. O. McKinsey, head of J. O. McKinsey & Co., consultants in business management, has been made chairman of the board of Marshall Field & Co. Mr. McKinsey will be remembered as a dynamic packers' convention speaker, commenting on economic and political conditions and their probable influence on the future.

COUNTRYWIDE NEWS NOTES

Childress Packing Co., Childress, Tex., opened its new killing plant on October 20, with a public celebration and exhibition of the operations of this modern plant. The sausage department is a feature of the plant, including the latest equipment. M. Nussbaum and R. H. Holden are heads of the company.

Myron McMillan has resigned as secretary and treasurer of J. T. McMillan & Co., St. Paul, Minn., packers and will engage in the insurance business. J. T. McMillan continues as head of the company.

Perry M. Persels, in the old days well-known in Chicago as Board of Trade operator for the Anglo American Provision Co., died at his home in Los Angeles, Calif., on October 13.

H. H. Keim Company, Nampa, Ida., meat packers, recently completed building and equipment for its sausage department, smoked meat and curing departments at the company's main plant, Willoedale Farm, near Nampa.

Schluderberg - Kurdle Company bought the pick of the prize cattle at the recent Baltimore, Md., livestock show. They held a public show of these cattle and exhibited the prize beef in their sales coolers on Sunday, October 20, when thousands of dealers and consumers viewed the show.

Golden West Meat Company has just completed a new \$200,000 meat plant at Emeryville, Calif., a suburb of Oakland. The firm is headed by Alfred LaCoste, son of the head of the pioneer by-products firm of Bayle-LaCoste & Company. The manager is Arthur W. Lugg, formerly manager of the Golden West Meat & Packing Company, which the new firm succeeds. Capacity of the plant is 60 cattle, 100 hogs and 500 lambs per day.

Recently formed Keeno Packing Co. will move into a factory now nearing completion at 4100 Ardmore st., Southgate, Calif., where Keeno dog food will be manufactured.

E. W. Baker, assistant chief marketing specialist of the live stock, meats and wool division of the U. S. Bureau of Agricultural Economics, was a recent visitor at the St. Joseph, Mo., stockyards.

Tudesko & Deller, wholesale butchers, Sacramento, Calif., are now located in their new plant. The firm leased the building formerly occupied by the Yolo Meat Co., and spent \$30,000 on improvements and equipment. Peter Tudesko and Andrew Deller are owners.

Three years ago the Cranston Dressed Meat Co. became the Colfax Packing Co., upon the completion of a very fine beef plant with federal inspection at Pawtucket, R. I. Good management in a well-arranged plant made this firm so successful that they are now building an addition to be used for pork

operations. This department has also been designed for government inspection. Allbright-Nell Co. and Cincinnati Butchers Supply Corp. are supplying the equipment. Construction is to be completed early in November at a probable cost of \$20,000.

NEW YORK NEWS NOTES

Visitors to New York last week included E. A. Schenk, president and general manager, Columbus Packing Co., Columbus, Ohio; John Hoffmann, manager beef department, Jacob E. Decker & Sons, Mason City, Iowa; W. R. Brown, legal department, and H. E. Welhener, canned meats department, Wilson & Co., Chicago; W. Stewart, canned meats department, Wilson & Co., Boston, and T. E. Robinson, United Chemical & Organic Products Co., Chicago.

A few of those from New York and vicinity who will attend the annual convention of the Institute of American Meat Packers at Chicago are general manager F. J. Cooper, Cudahy Packing Co., Jersey City; George Prentzel, jr., and R. R. Arne, New York packing-house brokers; William M. Berliner, Berliner & Marx, New York wholesalers; president Henry Merkel, Merkel, Inc., operators of a chain of markets in Brooklyn and Long Island; president George A. Schmidt, Stahl-Meyer, Inc., New York and Brooklyn; Ben Grunstein, wholesaler, Hoboken, N. J.; president V. D. Skipworth, Adolf Gobel, Inc., Brooklyn.

Since his return from an extended trip abroad some time ago J. G. Cownie, export manager, Jacob Dold Packing Co., Buffalo, N. Y., has been in poor health and has found it difficult to attend to his many duties. Therefore he is planning a six months' vacation in Florida, where he hopes to completely regain his health and energy.

Jacob Forst Packing Co., Kingston, N. Y., recently opened a new branch house at 49 Ninth ave., New York City, with R. W. Earley as manager.

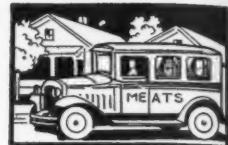
William Ehrke, cattle buyer for Wilson & Co., Buenos Aires, arrived in New York on the s.s. Western World on October 10 and left immediately for Chicago, where he will spend considerable time before returning to South America.

Effective October 14 Stanley W. Woodruff became Eastern sales representative for Dubuque Packing Co., Dubuque, Iowa, making his headquarters at 62 Ninth ave., New York City.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended October 12, 1935, were as follows: Meat—Brooklyn, 8 lbs.; Manhattan, 450 lbs.; Bronx, 1 lb.; Queens, 16 lbs.; Total, 475 lbs. Poultry—Brooklyn, 5 lbs.; Manhattan, 16 lbs.; Queens, 3 lbs.; Total, 24 lbs.



For the Retail Meat Dealer



Retail Shop Talk

FUNDS FOR MODERNIZING

A retail meat store needs a new suit of clothes occasionally.

Store paint grows dingy; floors, doors and hardware become worn and equipment no longer works or looks as it once did. Many retailers have postponed modernization or store repair throughout the depression. They feel they should postpone the work no longer but are unable to make a large capital outlay.

It is now possible for meat dealers to obtain credit from approved financial institutions for repairing, modernizing or re-equipping their stores through the credit plan of the Federal Housing Administration. A meat dealer wishing a loan notifies a bank or other financial institution approved by the FHA. His credit record is examined and if he is found able to repay the sum advanced him and if work for which he asks funds is eligible, his application is acted on quickly.

He may, upon agreement with the institution making the advance, have as long as five years in which to pay off the obligation on a monthly installment basis. Interest charges combined with all other charges cannot be more than equivalent of a discount of \$5 per \$100. The retailer can take advantage of cash buying in making repairs and yet repay the credit advanced from added earnings of the business.

Before applying for credit the meat dealer should make a thorough analysis of the needs of his business and have contractors and equipment dealers estimate cost of filling these needs. With these figures he can go to the bank. FHA advances no funds itself but insures private lending institutions up to 20 per cent of total funds advanced.

KEEPING MEAT COOLER SWEET

A meat dealer is having trouble with meat coming out of his cooler with a musty taste. He writes:

Editor THE NATIONAL PROVISIONER:

Although my ice box is correctly lined and in good condition, I am having trouble with a musty taste on my meat. The box smells sweet and is dry. The brine is all right and there is lots of dry rust on the coils. How can I clean up this condition?

Apparently this inquirer's trouble may be traced to the presence of invisible organisms in his box. The gen-

eral box conditions seem all right, but it should be cleaned thoroughly every so often with a sodium hypochlorite solution to kill any bacterial colonies which may be established. Commercial sterilizing agents, such as HTH, similar in action to sodium hypochlorite, are manufactured for packinghouse use and are very convenient.

If the walls and floor are washed with

RETAIL MEAT PRICES

Average monthly prices at New York, Chicago, and Kansas City.

Compiled by the U. S. Bureau of Agricultural Economics. Prices in cents per pound (simple average of quotations received):

	CHOICE GRADE.			GOOD GRADE.		
	(Mostly Cash and Del. Stores.)			(Mostly Cash and Carry Stores.)		
	New York, Sept. 30.	Chicago, Sept. 30.	Kans. City, Sept. 30.	New York, Sept. 30.	Chicago, Sept. 30.	Kans. City, Sept. 30.
Beef:						
Porterhouse steak	59	57	58	47	43	40
Sirloin steak	49	46	46	40	38	38
Top round steak	44	41	41	40	38	38
Bottom round	43	40	40	38	36	36
Round steak, full cut	38	36	36	33	33	33
Heel round	39	36	36	29	29	24
Flank steak	35	35	31	32	29	30
Top sirloin	42	39	39	36	33	33
Rump roast, boneless	38	35	35	30	31	31
Rib roast, 1st 6 ribs	40	36	35	34	30	28
Blade rib roast	28	31	31	27	23	23
Cross rib & top chuck	35	32	32	30	27	27
Arm roast	26	24	24	25	24	24
Straight cut chuck	28	27	23	26	24	23
Corner piece	26	23	23	23	23	23
Thick plate	20	18	17	16	16	16
Navel	18	18	17	16	16	16
Boneless brisket	42	31	34	36	28	20
Brisket, bone in	27	21	16	22	18	15
Ground meat	28	21	20	22	18	18
Boneless stew meat	35	27	21	29	24	21
Veal:						
Cutlet or steak	55	43	41	46	39	38
Loin chops	44	37	39	38	34	38
Rib chops	42	33	37	33	30	31
Rump roast	34	30	26	29	27	24
Shoulder chops	29	26	30	23	24	24
Shoulder roast	24	23	23	22	23	23
Boneless shoulder	28	28	28	28	28	28
Breast	25	17	18	17	15	14
Boneless stew	37	22	24	28	24	25
Liver	71	51	47	60	44	42
Lamb:						
Center loin chops	46	46	47	41	38	39
Rib chops	40	40	45	34	34	35
Leg	32	31	30	28	26	25
Shoulder chops	31	29	31	29	27	28
Square chuck	26	24	24	20	21	21
Shoulder roast	26	26	26	23	23	23
Breast	10	12	16	12	11	14
Shank & neck	12	15	16	12	13	15
Pork:						
Center loin chops	44	40	36	40	38	36
Rib chops	43	38	36	40	36	36
End chops	33	32	31	30	29	32
Fr. hams, whole	36	32	32	32	33	33
Fr. shoulders, whole	29	25	28	25	27	27
Fr. picnic, whole	28	26	26	23	23	23
Boston butts	45	32	37	31	31	38
Spareribs	26	23	25	24	22	25
Lard (cartons)	27	22	25	22	22	23
Sm. hams, whole, No. 1	38	34	33	34	32	34
Sm. hams, whole, No. 2	33	30	32	29	31	31
Sliced hams	66	56	55	54	50	54
Bacon strip, whole, No. 1	44	42	42	43	42	43
Bacon strip, whole, No. 2	40	40	40	36	40	40
Sliced bacon, No. 1	50	51	48	48	47	45
Smoked butts	47	42	43	40	45	45
Smoked picnic	24	26	27	26	25	27
Corned bellies or pickled pork	36	27	34	28	28	28
Sausage meat	40	27	32	35	29	28
Salt pork	27	27	27	27	27	27

NEWS OF THE RETAILERS

Conrad Eisenach will open new meat market in Gering, Nebr.

Belle Meat Market, Belle Fourche, S. D., has been taken over by Chas. Heuerman.

Jay Pope has taken over meat market, Middleton, Wis., from Martin Hansen, who had operated the market for many years.

Frank Kirst has modernized his meat shop, West Bend, Wis. Store interior was redecorated, new refrigerated display case installed. Celebrating the re-opening, public was invited to two special inspection days, with free lunch and six prizes.

Nels Idso of Mason City has purchased meat market of A. J. Jones, Nora Springs, Ia.

New manager of "lower" A & P store meat market, Morristown, Tenn., is G. M. Rawlston, who succeeds Tip Jackson. Millard Davis will continue as assistant manager.

Ben Caddell has purchased meat market and grocery store from Ben Taylor, Williamsburg, Ky. Business will be continued under new owner's name, stock will be enlarged.

Peter Vanderberg has purchased meat market at Ireton, Ia.

A recent fire destroyed Kraft Meat Market, Minneapolis, Minn.

E. E. Faulkner has been succeeded in meat business by Joseph L. Sander, N. 2123 Third ave., Spokane, Wash.

Charles H. Beckensell has purchased meat market, 317 W. Galer st., Seattle, Wash., from Georgiana S. Howard.

Chuck Ding has engaged in meat business at 539 N. W. 21st ave., Portland, Ore.

REDUCES DELIVERY RUSH

A way to partially reduce the Saturday delivery rush has been devised by one New England retailer. He gets his customers to telephone their Saturday shopping list to him on Friday afternoon. He tells them that he can give better service that way—going over the order with them item by item.

MEAT BUYING HABITS

"Meat-buying habits have changed a great deal during the past quarter of a century," says Max O. Cullen, meat specialist of the National Live Stock and Meat Board. "The housewife of today buys more meat than her mother and grandmother, but buys it oftener and in smaller cuts."

"In steaks today, for example, the popular size is from one to one and a quarter pounds. Formerly it was from two to three pounds. The popular-sized leg of lamb weighs 4½ and 5 pounds instead of from 7 to 8 pounds."

"Housewives are buying more bacon than formerly, but are buying it sliced in portions of from one-half to one pound, in comparison to the former practice of buying whole pieces of bacon weighing from 6 to 12 pounds."

"The modern homemaker knows her meat cuts, and is ordering her meat by the cut rather than by 'so many pounds' or 'so many cents worth'."

Performing in the dual role of lecturer and meat cutter, Mr. Cullen skillfully designs some of the 1935 styles in meat cuts to illustrate his remarks. Among the cuts which he has introduced to many seller audiences are "penny-wise" porterhouse steak, pin bone steak de luxe, savory veal roast, cushion style pork roast, butterfly pork chops, mock drum sticks, lamb trotters, lamb en brochette, and scores of others.

AMONG NEW YORK RETAILERS

Talks by visitors and reports were heard at the meeting of South Brooklyn Branch Tuesday this week. Among the visitors were William Steuben of Freeport, who talked about the conditions in that section and the president of the Marketmens Association, who spoke with a view to bringing about a better feeling between the marketmen and retail meat dealers. Among reports was one by Joseph Rossman on the Calfskin Association; another by David Van Gelder on the Butchers Mutual Casualty; one by Harry Kamps on the meeting of the executive committee of the state association, and a report from president Jack Hanna and business manager John Harrison on the luncheon tendered Grover Whalen.

The chief subject discussed at the meeting of Brooklyn Branch Thursday of last week was the forthcoming card party, luncheon and dance to be held in the K. of C. Institute, 81 Hanson place, on October 24. Alwin Cassens was made a life member. Mr. Cassens retired from business last year, and had been a member of Brooklyn Branch since 1901.

At a business meeting of the Ladies' Auxiliary on October 10 many members who had not attended recently because of illness and other reasons were present. A card party will be held on October 24.

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

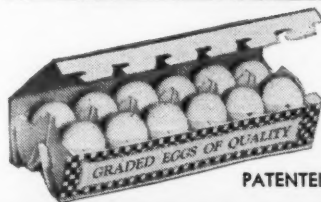
Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during September, 1935:

	Average prices live animals ¹ per 100 lbs. Chicago.			Average wholesale prices of carcasses ² per 100 lbs. New York.			Composite retail price in cents ³ per lb. New York.		
	Sept., 1935.	Aug., 1935.	Sept., 1934.	Sept., 1935.	Aug., 1935.	Sept., 1934.	Sept., 1935.	Aug., 1935.	Sept., 1934.
Steers—									
Choice	\$12.42	\$12.14	\$10.14	\$18.28	\$18.88	\$15.83	\$35.95	\$35.19	\$30.46
Good	10.07	10.04	8.04	16.21	17.14	14.17	31.00	31.80	26.68
Medium	8.65	8.63	5.96	12.81	13.39	10.88	25.52	24.60	21.57
Lambs—									
Choice	9.52	8.93	6.79	18.84	17.30	15.04	28.88	27.49	26.60
Good	9.15	8.42	6.48	17.86	16.30	13.94	25.35	23.68	22.16
Medium	8.47	7.70	6.13	16.88	15.24	12.90	23.05	21.16	20.01
Hogs—									
Good	11.81	11.72	7.12	25.81	25.77	18.30	31.86	30.91	23.02

¹Average of daily quotations on choice steers 1100-1300 lbs., good and medium steers 900-1100 lb.; lambs 90 lb. down; hogs 200-220 lb., excluding processing tax.

²Average of daily quotations on beef carcasses 500-600 lb., lamb carcasses 38 lb. down; hog products consisting of smoked hams, bacon, picnic, and fresh loins and lard combined in proportion to their respective yields from live weight.

³Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight.



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QUALITY

HAMS—BACON
LARD—SAUSAGE
SOUTHERN ROSE SHORTENING

The Wm. Schludenberg - T. J. Kurdle Co.
Meat Packers Baltimore, Md.

MONEY TO BUY EQUIPMENT

(Continued from page 13.)

rate is generally about one per cent, which might be called an insurance charge or a charge for standing by. This gives the bank a net profit of five per cent with 80 per cent of the risk taken off its hands.

Incidentally, a number of banks, finding that the 13b loans are coming along so well, may become a little more willing to loan on their own account.

Individual loans have been handled by the Federal Reserve banks in amounts as small as \$300 and in sums as large as six million dollars. The money is not intended for use in starting new business enterprises, but to supply established business with cash in order to keep them functioning where personnel, business assets, and merchandising future provide a sound and reasonable basis for lending.

RFC Loans

There is a third federal agency which may be looked to as a source of money for business. This is the Reconstruction Finance Corporation. It operates under a broader law than either the FHA or the FRB. Loans may possibly be obtained here that cannot be granted by either of the other two agencies.

Fundamentally, RFC loans may be made "to any industrial or commercial business . . . for the purpose of maintaining and increasing employment of labor." Maturities are up to five years, with special provisions in some cases to extend the period to ten years. Applications for such loans go direct to the district office of the RFC and then pass through Washington for investigation and approval.

The distinction between these various agencies should be made clear. For cases involving the buying of equipment, applications should be made through agencies approved by the Federal Housing Administration.

When it is additional working capital that is needed, the borrower will take advantage of the Federal Reserve bank system.

When neither of these agencies serves the particular purpose in mind, the ap-

proach will be to the Reconstruction Finance Corporation.

CAN'T BAR INSPECTED MEAT

City of Dallas, Tex., was recently refused a rehearing on an injunction restraining it from interfering with sales and delivery in Dallas of meat products from a Fort Worth packing

company. Before the injunction was granted Dallas authorities had prevented delivery by the Fort Worth firm of large orders of meat, on the ground the meat had not been inspected by the city health department. The state appeals court held Dallas could not exclude products if they were inspected under standards equivalent to those prescribed by the U. S. Department of Agriculture for interstate packers.

SEPTEMBER FRESH MEAT PRICES COMPARED

New York				Chicago			
Wholesale fresh meat prices for September, 1935, with comparisons:				Wholesale fresh meat prices for September, 1935, with comparisons:			
	Sept., 1935.	Aug., 1935.	Sept., 1934.		Sept., 1935.	Aug., 1935.	Sept., 1934.
BEEF.				BEEF.			
Steers—				Steers—			
300-500 lbs.,	Choice \$17.90	\$18.58	\$15.33	300-500 lbs.,	Choice \$17.52	\$18.20	\$14.25
	Good 15.90	16.81	13.65		Good 15.41	16.54	12.99
	Medium 12.75	13.56	10.62		Medium 12.18	13.45	10.40
	Common 10.60	10.71	8.90		Common 9.95	10.82	7.98
500-600 lbs.,	Choice 18.04	18.68	15.36	500-600 lbs.,	Choice 17.52	18.20	14.55
	Good 16.02	16.99	13.65		Good 15.41	16.54	12.99
	Medium 12.81	13.59	10.88		Medium 12.18	13.45	10.44
	Common 10.60	10.84	8.98		Common 9.95	10.82	8.06
600-700 lbs.,	Choice 18.28	18.88	15.83	600-700 lbs.,	Choice 17.59	18.22	14.90
	Good 16.21	17.14	14.17		Good 15.56	16.54	12.78
	Medium 13.19	13.82	11.43		Medium 12.55	13.88	11.46
	Choice 18.29	19.15	15.94		Choice 17.65	18.25	15.41
700 lbs. up,	Good 16.32	17.35	14.27		Good 15.88	16.76	14.31
	Good 12.16	12.55	9.90		Good 11.29	11.74	9.25
	Medium 10.92	11.24	8.38		Medium 9.80	10.24	7.85
	Common 9.64	9.74	7.04		Common 8.80	9.04	6.86
Cow—				Cow—			
	Choice 18.06	17.10	14.62		Choice 16.42	15.70	12.76
	Good 16.11	15.68	13.12		Good 15.40	14.42	11.80
	Medium 14.18	14.25	10.96		Medium 14.23	13.14	10.46
	Common 12.49	12.95	9.35		Common 13.03	11.81	9.28
Calf—				Calf—			
	Choice 14.32	14.28	11.20		Good 13.32	9.28
	Medium 12.61	12.85	9.52		Medium 11.89	8.48
	Common 11.26	11.64	8.18		Common 10.49	7.58
VEAL AND CALF CARCASSES.				VEAL AND CALF CARCASSES.			
Veal—				Veal—			
	Choice 16.11	15.68	13.12		Good 15.40	14.42	11.80
	Medium 14.18	14.25	10.96		Medium 14.23	13.14	10.46
	Common 12.49	12.95	9.35		Common 13.03	11.81	9.28
Calf—				Calf—			
	Choice 14.32	14.28	11.20		Good 13.32	9.28
	Medium 12.61	12.85	9.52		Medium 11.89	8.48
	Common 11.26	11.64	8.18		Common 10.49	7.58
LAMB AND MUTTON.				LAMB AND MUTTON.			
Lamb—				Lamb—			
38 lbs. down,	Choice 18.84	17.30	15.04	38 lbs. down,	Choice 17.69	16.98	14.33
	Good 17.86	16.30	13.94		Good 16.68	15.98	12.36
	Medium 16.88	15.24	12.90		Medium 15.66	14.86	12.22
	Common 15.45	13.70	11.84		Common 14.56	13.51	10.96
39-45 lbs.,	Choice 18.84	17.30	15.04	39-45 lbs.,	Choice 17.69	16.78	14.33
	Good 17.86	16.30	13.92		Good 16.68	15.78	12.36
	Medium 16.88	15.24	12.90		Medium 15.66	14.76	12.22
	Common 15.45	13.78	11.84		Common 14.56	13.51	10.96
46-55 lbs.,	Choice 18.39	16.92	14.43	46-55 lbs.,	Choice 17.25	16.00	12.80
	Good 17.33	15.99	13.62		Good 16.25	15.12	12.59
Mutton (ewe) 70 lbs. down:				Mutton (ewe) 70 lbs. down:			
	Good 9.99	9.26	7.26		Good 9.38	9.48	7.18
	Medium 8.58	8.18	6.12		Medium 8.38	8.48	6.18
	Common 7.26	7.04	5.18		Common 7.38	7.48	5.18
FRESH PORK.				FRESH PORK.			
Hams, 10-14 lbs. av.,	23.35	23.92	18.19	Hams, 10-14 lbs. av.,	21.30	23.00	16.09
Loins, 8-10 lbs. av.,	26.70	25.58	18.10	Loins, 8-10 lbs. av.,	26.01	25.94	17.21
10-12 lbs. av.,	25.69	24.68	18.00	10-12 lbs. av.,	24.86	24.75	17.14
12-15 lbs. av.,	24.00	22.56	16.08	12-15 lbs. av.,	22.77	22.00	14.79
16-22 lbs. av.,	21.25	20.05	14.12	16-22 lbs. av.,	18.76	18.00	11.90
Shoulders, N. Y. style,				Shoulders, N. Y. style,			
skinned, 8-12 lbs. av.,	20.97	20.48	15.21	skinned, 8-12 lbs. av.,	19.85	19.61	13.42
Picnics, 6-8 lbs. av.,	Picnics, 6-8 lbs. av.,
Butts, Boston style,				Butts, Boston style,			
4-8 lbs. av.,	24.35	24.68	17.40	4-8 lbs. av.,	23.13	24.31	15.95
Spareribs, half sheet,	18.14	16.41	12.44	Spareribs, half sheet,	16.83	16.32	10.83

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef.		Cor. week,	
Week ended Oct. 16, 1935.		1934.	
Prime native steers—	18 1/2 @ 19	13	@ 14
400-600	17 1/2 @ 18 1/2	13	@ 14
600-800	17 1/2 @ 18 1/2	14	@ 15
800-1000	17 1/2 @ 18 1/2		
Good native steers—			
400-600	17 @ 17 1/2	11 1/2	@ 12 1/2
600-800	16 3/4 @ 17	13	@ 13 1/2
800-1000	16 3/4 @ 17	13 1/2	@ 14
Medium steers—			
400-600	14 1/2 @ 15	10 1/2	@ 11 1/2
600-800	14 1/2 @ 15 1/2	11 1/2	@ 12 1/2
800-1000	15 @ 15 1/2	13 1/2	@ 14 1/2
Heifers, good, 400-600	15 1/2 @ 16	11 1/2	@ 12 1/2
Cows, 400-600	8 3/4 @ 11	5 1/2	@ 8
Hind quarters, choice	@ 23	@ 18	
Fore quarters, choice	@ 15	@ 10	

Beef Cuts.

unquoted		unquoted	
Steer loins, prime	@ 30	Steer loins, No. 1	@ 28
Steer loins, No. 2	@ 28	Steer short loins, prime	@ 28
Steer short loins, No. 1	@ 28	Steer short loins, No. 2	@ 24
Steer loin ends (hips)	@ 24	Steer loin ends, No. 2	@ 24
Cow loins	@ 14	Cow short loins	@ 16
Cow short loins	@ 16	Cow loin ends (hips)	@ 12
Steer ribs, prime	unquoted	Steer ribs, No. 1	@ 22
Steer ribs, No. 2	@ 22	Steer ribs, No. 2	@ 20
Cow ribs, No. 2	@ 12	Cow ribs, No. 3	@ 9
Cow ribs, No. 3	@ 9	Steer rounds, prime	unquoted
Steer rounds, No. 1	@ 15	Steer rounds, No. 2	@ 14 1/2
Steer rounds, No. 2	@ 14 1/2	Steer chucks, prime	unquoted
Steer chucks, No. 1	@ 13	Steer chucks, No. 2	@ 12 1/2
Steer chucks, No. 2	@ 12 1/2	Cow rounds	@ 10 1/2
Cow rounds	@ 10 1/2	Cow chucks	@ 9 1/2
Cow chucks	@ 9 1/2	Steer plates	@ 12 1/2
Steer plates	@ 12 1/2	Medium plates	@ 12
Medium plates	@ 12	Briskets, No. 1	@ 16
Briskets, No. 1	@ 16	Steer navel ends	@ 10 1/2
Steer navel ends	@ 10 1/2	Cow navel ends	@ 8 1/2
Cow navel ends	@ 8 1/2	Fore shanks	@ 8
Fore shanks	@ 8	Hind shanks	@ 5
Hind shanks	@ 5	Strip loins, No. 1, bms.	@ 60
Strip loins, No. 1, bms.	@ 60	Strip loins, No. 2	@ 50
Strip loins, No. 2	@ 50	Sirloin butts, No. 1	@ 30
Sirloin butts, No. 1	@ 30	Sirloin butts, No. 2	@ 18
Sirloin butts, No. 2	@ 18	Beef tenderloins, No. 1	@ 60
Beef tenderloins, No. 1	@ 60	Beef tenderloins, No. 2	@ 50
Beef tenderloins, No. 2	@ 50	Rump butts	@ 15 1/2
Rump butts	@ 15 1/2	Flank steaks	@ 22
Flank steaks	@ 22	Shoulder clods	@ 14 1/2
Shoulder clods	@ 14 1/2	Hanging tenderloins	@ 14
Hanging tenderloins	@ 14	Insides, green, 6 @ 8 lbs.	@ 15
Insides, green, 6 @ 8 lbs.	@ 15	Outsides, green, 5 @ 6 lbs.	@ 13 1/2
Outsides, green, 5 @ 6 lbs.	@ 13 1/2	Knuckles, green, 5 @ 6 lbs.	@ 13

Beef Products.

Brains (per lb.)	@ 9	@ 7
Hearts	@ 12	@ 6
Tongues	@ 20	@ 10
Stewheads	@ 21	@ 10
Ox-tail, per lb.	@ 10	@ 7
Fresh tripe, plain	@ 10	@ 4
Fresh tripe, H. C.	@ 12 1/2	@ 8
Livers	@ 18	@ 13
Kidneys, per lb.	@ 11	@ 8

Veal.

Choice carcass	@ 17	12 @ 13
Good carcass	@ 15	10 @ 11
Good saddles	@ 17	12 @ 15
Good racks	@ 13	9 @ 10
Medium racks	@ 12	5 @ 6

Veal Products.

Brains, each	@ 10	7 @ 8
Stewheads	@ 35	@ 25
Calif livers	@ 35	@ 25

Lamb.

Choice lambs	@ 16	@ 13
Medium lambs	@ 14	@ 11
Choice saddles	@ 19	@ 15
Medium saddles	@ 17	@ 13
Choice fores	@ 13	@ 9
Medium fores	@ 12	@ 8
Lamb fries, per lb.	@ 26	@ 12
Lamb tongues, per lb.	@ 15	@ 12
Lamb kidneys, per lb.	@ 20	@ 15

Mutton.

Heavy sheep	@ 6	@ 4
Light sheep	@ 9	@ 7
Heavy saddles	@ 9	@ 6
Light saddles	@ 11	@ 9
Heavy fores	@ 4	@ 3
Light fores	@ 7	@ 6
Mutton legs	@ 10	@ 10
Mutton loins	@ 8	@ 8
Mutton stew	@ 5	@ 3
Sheep tongues, per lb.	@ 12 1/2	@ 12
Sheep heads, each	@ 10	@ 10

Fresh Pork, etc.

Pork loins, 8 @ 10 lbs. avg.	@ 25	@ 16
Picnic shoulders	@ 19	@ 10
Skinned shoulders	@ 19	@ 11 1/2
Tenderloins	@ 40	@ 20
Spare ribs	@ 18 1/2	@ 10
Back fat	@ 19	@ 13
Boston butts	@ 24	@ 13 1/2
Boneless butts, cellar trim,		
2 @ 4	@ 28	@ 17
Hocks	@ 14	@ 9
Tails	@ 14	@ 8
Neck bones	@ 8	@ 3
Slip bones	@ 14	@ 9
Blade bones	@ 16	@ 10
Pigs feet	@ 7	@ 4
Kidneys, per lb.	@ 13	@ 8
Livers	@ 16	@ 6
Brains	@ 10	@ 8
Ears	@ 7	@ 5
Snouts	@ 11	@ 7
Heads	@ 10	@ 6
Chitterlings	@ 7	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 33 1/2	@ 24
Country style sausage, fresh in link	@ 27 1/2	@ 24
Country style sausage, fresh in bulk	@ 25 1/2	@ 24
Country style sausage, smoked	@ 29 1/2	@ 24
Frankfurters in sheep casings	@ 25 1/2	@ 24
Frankfurters in hog casings	@ 24 1/2	@ 24
Bologna in beef middles, choice	@ 19 1/2	@ 20
Bologna in beef rounds	@ 20	@ 18 1/2
Liver sausage in hog bungs	@ 22 1/2	@ 24
Smoked liver sausage in hog bungs	@ 24 1/2	@ 24
Head cheese	@ 20 1/2	@ 24
New England luncheon specialty	@ 27 1/2	@ 24
Mixed luncheon specialty, choice	@ 27 1/2	@ 24
Tongue sausage	@ 33	@ 24
Blood sausage	@ 21 1/2	@ 24
Souae	@ 21 1/2	@ 24
Polish sausage	@ 22 1/2	@ 24

DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 41	@ 40 1/2
Thuringer cervelat	@ 22	@ 20
Farmer	@ 30	@ 28
Holsteiner	@ 28	@ 28
B. C. salami, choice	@ 29	@ 28
Milano salami, choice, in hog bungs	@ 43	@ 40
B. C. salami, new condition	@ 23	@ 20
Frisco, choice, in hog middles	@ 50	@ 47
Genoa style salami	@ 47	@ 44
Pepperoni	@ 47	@ 44
Mortadella, new condition	@ 24	@ 23
Capicola	@ 53	@ 50
Italian style hams	@ 38	@ 35
Virginia hams	@ 40 1/2	@ 37

SAUSAGE MATERIALS

(F.O.B. CHICAGO.)

Regular pork trimmings	18 @ 18 1/2	@ 18 1/2
Special lean pork trimmings	20 @ 20 1/2	@ 20 1/2
Extra lean pork trimmings	21 @ 21 1/2	@ 21 1/2
Pork cheek meat	16 @ 17	@ 17
Pork hearts	11 @ 11 1/2	@ 11 1/2
Pork livers	14 @ 14	@ 14
Native boneless bull meat (heavy)	10 @ 10 1/2	@ 10 1/2
Shank meat	10 @ 10	@ 10
Boneless chucks	10 @ 10	@ 10
Beef trimmings	9 @ 9 1/2	@ 9 1/2
Beef chucks (trimmed)	8 @ 8 1/2	@ 8 1/2
Dressed canners, 350 lbs. and up	7 1/2 @ 7 1/2	@ 7 1/2
Dressed cutter cows, 400 lbs. and up	7 1/2 @ 7 1/2	@ 7 1/2
Dr. bologna bulls, 600 lbs. and up	8 @ 8	@ 8
Pork tongues, canner trim, S. P.	13 @ 13	@ 13

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—		
Small tins, 2 to crate	\$6.50	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate	\$7.50	
Smoked link sausage, in hog casings—		
Small tins, 2 to crate	\$8.75	

BARRELED PORK AND BEEF

Mess pork, regular	@ 36.00
Family back pork, 24 to 34 pieces	@ 37.50
Family back pork, 35 to 45 pieces	@ 37.50
Clear back pork, 40 to 50 pieces	@ 37.50
Clear plate pork, 25 to 35 pieces	@ 31.50
Bean pork	@ 37.00
Brisket pork	@ 40.00
Plate beef	@ 25.00
Extra plate beef, 200-lb. bbls.	@ 26.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	20.25
Lamb tongue, short cut, 200-lb. bbl.	45.00
Regular tripe, 200-lb. bbl.	20.00
Honeycomb tripe, 200-lb. bbl.	25.00
Pocket honeycomb tripe, 200-lb. bbl.	28.00

DRY SALT MEATS

Clear bellies, 18 @ 20 lbs.	@ 19 1/2
Clear bellies, 14 @ 16 lbs.	@ 18 1/2
Rib bellies, 25 @ 30 lbs.	@ 18
Fat backs, 10 @ 12 lbs.	@ 17 1/2
Fat backs, 14 @ 16 lbs.	@ 18 1/2
Regular plates	@ 15 1/2
Jowl butts	@ 16 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14 @ 16 lbs. parchment paper	27 1/2 @ 28 1/2
Fancy skd. hams, 14 @ 16 lbs. parchment paper	27 1/2 @ 28 1/2
Standard reg. hams, 14 @ 16 lbs. plain	26 @ 27
Picnics, 4 @ 8 lbs., short shank, plain	21 1/2 @ 22 1/2
Picnics, 4 @ 8 lbs., long shank, plain	20 1/2 @ 21 1/2
Fancy bacon, 6 @ 8 lbs., parchment paper	31 1/4 @ 32 1/4
Standard bacon, 6 @ 8 lbs. plain	30 @ 31
No. 1 beef ham sets, smoked—	
Insides, 8 @ 12 lbs.	25 @ 26
Outsides, 5 @ 9 lbs.	22 @ 23
Knuckles, 5 @ 9 lbs.	23 @ 24
Cooked hams, choice, skin on, fattened	@ 40
Cooked hams, choice, skinless, fattened	@ 42
Cooked picnics, skin on, fattened	@ 31 1/2
Cooked picnics, skinned, fattened	@ 31 1/2
Cooked loin roll, smoked	@ 46

LARD

Prime steam, cash, Bd. Trade	@ \$14.45
Prime steam, loose, Bd. Trade	@ 14.50
Refined lard, tierces, f.o.b. Chgo.	@ 18 1/2
Kettle rend. tierces, f.o.b. Chgo.	@ 16 1/2
Leaf kettle, rendered, tierces, f.o.b. Chicago	@ 17 1/2
Neutral, in tierces, f.o.b. Chicago	@ 16 1/2
Compound veg., tierces, c.a.f.	@ 12 1/2

OLEO OIL AND STEARINE

Extra oleo oil	12 1/2 @ 13
Prime No. 2 oleo oil	12 @ 12 1/2
Prime oleo stearine, edible	11 @ 11 1/2

TALLOW AND GREASES

Edible tallow	9 1/2 @ 9 3/4
Prime packers' tallow	7 1/2 @ 7 3/4
No. 1 tallow, 10% f.f.a.	8 1/2 @ 8 3/4
Special tallow	7 @ 7 1/2
Choice white grease	8 1/4 @ 8 1/2
A-White grease, maximum 4% acid	7 1/2 @ 7 3/4
B-White grease, maximum 5% acid	6 1/2 @ 6 3/4
Yellow grease, 10 @ 15%	6 1/2 @ 6
Brown grease, 40% f.f.a.	5 1/2 @ 5 3/4

ANIMAL OILS

Prime edible	@ 19
Prime inedible	@ 13 1/2
Headlight	@ 13 1/2
Prime W. S.	@ 13
Extra W. S.	@ 12 1/2
Extra lard oil	@ 12 1/2
Extra No. 1	@ 11
No. 1 lard oil	@ 10 1/2
No. 2 lard oil	@ 10 1/2
Acidless tallow	@ 11
200 neatsfoot	@ 18 1/2
Pure neatsfoot	@ 18 1/2
Special neatsfoot	@ 13
Extra neatsfoot	@ 11 1/2
No. 1 neatsfoot	@ 11 1/2

Oil weights 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	
Valley points, prompt	@ 9 1/2
White, deodorized, in bbls., f.o.b. Chgo.	11 1/2 @ 11 1/2
Yellow, deodorized	11 1/2 @ 11 1/2
Soy stock, 50% f.f.a. f.o.b. mills	1 1/2 @ 2
Soya bean oil, f.o.b. mills	8.00 @ 8.2
Corn oil, in tanks, f.o.b. mills	@ 9 1/2
Cocconut oil, seller's tanks, f.o.b. coast	4 1/2 @ 4 1/2
Refined in bbls., f.o.b. Chicago	11 @ 11 1/2

OLEOMARGARINE

White animal fat, margarine, in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 16
Nut, 1-lb. cartons, f.o.b. Chicago	@ 13
Puff paste	@ 13

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. warehouse stock):		
1 to 4 bbls. delivered.....	\$9.10	
5 or more bbls. delivered.....	8.95	
Saltpeper, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62½	7.50
Large crystals.....	8.00	7.75
Dbl. refd. gran. nitrate of soda.....	3.62½	3.25
Salt per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.996	
Medium, air dried.....	9.496	
Medium, kiln dried.....	10.996	
Rock.....	6.782	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Or-		
leans.....	@3.20	
Second sugar, 90 basis.....	none	
Standard gran., f.o.b. refiners (2%)..	@5.10	
Packers' curing sugar, 100 lb. bags,		
f.o.b. Reserve, L.A., less 2%.....	@4.60	
Packers' curing sugar, 250 lb. bags,		
f.o.b. Reserve, L.A., less 2%.....	@4.50	

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
Allspice Prime.....	9	10½
Resifted.....	9½	11
Chili Pepper, Fancy.....	24	24
Chili Powder, Fancy.....	27½	27
Cloves, Amboyana.....	23	23
Madagascar.....	14	17
Zanzibar.....	15	18
Ginger, Jamaica.....	18	20½
African.....	10	12
Mace, Fancy Banda.....	65	69
East India.....	60	64
E. I. & W. I. Blend.....	59	59
Mustard Flour, Fancy.....	24	24
No. 1.....	15	15
Nutmegs, Fancy Banda.....	24	24
East India.....	20	20
E. I. & W. I. Blend.....	18	18
Peppark, Extra Fancy.....	24	24
Fancy.....	23	23
Hungarian.....	28	28
Pepina Sweet Red Pepper.....	20½	20½
Pepper, Cayenne.....	16	16
Red Pepper, No. 1.....	16	16
Pepper, Black Aleppo.....	10	11½
Black Lampong.....	8	9½
Black Tellicherry.....	10½	12½
White Java Muntok.....	14	15½
White Singapore.....	15½	15
White Packers.....	14	14

SEEDS AND HERBS

	Whole.	Ground for Sausage.
Caraway Seed.....	10½	12½
Celery Seed.....	24	29
Coriander Seed.....	15½	18
Coriander Moroccan Yellow No. 1.....	8½	8½
Mustard Seed, Cal. Yellow.....	8½	10½
American.....	7½	9½
Marjoram, French.....	30	34
Oregano.....	11	14
Sage, Palmaria Fancy.....	9	11
Dalmation No. 1 Fancy.....	8½	10½

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef Casings:	
Domestic rounds, 180 pack.....	@26
Domestic rounds, 140 pack.....	@35
Export rounds, wide.....	@50
Export rounds, medium.....	@33
Export rounds, narrow.....	@37
No. 1 weasands.....	@34
No. 2 weasands.....	@62
No. 1 bungs.....	@69
No. 2 bungs.....	@65
Middles, regular.....	@35
Middles, select, wide, 2@2½ in. diam.....	@50
Middles, select, extra wide, 2½ in. and over.....	@70
Dried bladders:	
12-15 in. wide, flat.....	85@90
10-12 in. wide, flat.....	70
8-10 in. wide, flat.....	50
6-8 in. wide, flat.....	25
Hog casings:	
Narrow, per 100 yds.....	2.50
Narrow, special, per 100 yds.....	2.45
Medium, regular.....	2.34
Wide, per 100 yds.....	1.80
Extra wide, per 100 yds.....	1.25
Export bungs.....	29
Large prime bungs.....	22
Medium prime bungs.....	22
Small prime bungs.....	10
Middles, per set.....	18
Stomachs.....	08

COOPERAGE

Ash pork barrels, black hoops.....	\$1.25	@1.27½
Ash pork barrels, galv. hoops.....	1.32½	@1.35
Oak pork barrels, black hoops.....	1.15	@1.17½
Oak pork barrels, galv. hoops.....	1.22½	@1.25
White oak ham tierces.....	2.02½	@2.05
Red oak lard tierces.....	1.77½	@1.80
White oak lard tierces.....	1.87½	@1.90

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good 1,300-1,550-lb. grassers.....	\$ 9.40@ 9.50
Steers, medium, 1,245-1,314 lbs.....	8.50@ 9.15
Cows, common and medium.....	4.75@ 8.25
Cows, cutter and low cutter.....	3.00@ 4.50

LIVE CALVES

Vealers, choice.....	\$ @12.50
Vealers, medium.....	@ 7.00
Vealers, common.....	@ 6.00

LIVE LAMBS

Lambs, good and choice.....	\$ 9.25@ 9.60
Lambs, common.....	6.00@ 6.50
Ewes.....	5.00 down

LIVE HOGS

Hogs, 195-lb. aver., choice and good.....	\$ @11.00
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DRESSED BEEF

City Dressed.

Choice, native, heavy.....	10 @20½
Choice, native, light.....	10 @20
Native, common to fair.....	17 @18½

Western Dressed Beef.

Native steers, 600@800 lbs.....	18 @19½
Native choice yearlings, 440@600 lbs.....	16 @17½
Good to choice heifers.....	17 @18
Good to choice cows.....	15 @16
Common to fair cows.....	13 @14
Fresh bologna bulls.....	11 @12

BEEF CUTS

	Western.	City.
No. 1 ribs.....	24 @26	25 @27
No. 2 ribs.....	21 @23	23 @24
No. 3 ribs.....	17 @20	19 @21
No. 1 loins.....	30 @32	32 @36
No. 2 loins.....	26 @28	28 @30
No. 3 loins.....	22 @24	22 @24
No. 1 hinds and ribs.....	21 @22	21 @23
No. 2 hinds and ribs.....	18 @20	18 @20
No. 1 rounds.....	17 @17	17 @18
No. 2 rounds.....	16 @16	16 @16
No. 3 rounds.....	15 @15	15 @15
No. 1 chucks.....	16 @18	17 @18
No. 2 chucks.....	15 @16	16 @16
No. 3 chucks.....	14 @14	14 @15
Bolognas.....	11 @12	11 @12
Rolls, reg. 6@8 lbs. avg.....	23 @25	23 @25
Rolls, reg. 4@6 lbs. avg.....	18 @20	18 @20
Tenderloins, 4@6 lbs. avg.....	50 @60	50 @60
Tenderloins, 5@6 lbs. avg.....	50 @60	50 @60
Shoulder clods.....	12 @14	12 @14

DRESSED VEAL

Good.....	19 @20
Medium.....	18 @19
Common.....	15 @17

DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	19½ @20½
Lambs, good.....	18½ @19½
Lambs, medium.....	17 @18½
Sheep, good.....	10 @12
Sheep, medium.....	7 @10

DRESSED HOGS

Hogs, good to choice.....	\$19.75@20.50
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FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	26 @27
Pork tenderloins, fresh.....	35 @36
Pork tenderloins, frozen.....	30 @32
Shoulders, Western, 10@12 lbs. avg.....	20 @21
Butts, boneless, Western.....	25 @26
Butts, regular, Western.....	24 @25
Hams, Western, fresh, 10@12 lbs. avg.....	24 @25
Picnic hams, Western, fresh, 6@8 lbs. average.....	18 @19
Pork trimmings, extra lean.....	23 @24
Pork trimmings, regular 50% lean.....	21 @22
Spareribs.....	18 @18½

SMOKED MEATS

Regular hams, 8@10 lbs. avg.....	28 @29
Regular hams, 10@12 lbs. avg.....	28 @29
Regular hams, 12@14 lbs. avg.....	28 @29
Skinned hams, 10@12 lbs. avg.....	28½ @29½
Skinned hams, 12@14 lbs. avg.....	28½ @29½
Skinned hams, 16@18 lbs. avg.....	27½ @28½
Skinned hams, 18@20 lbs. avg.....	26½ @27½
Picnics, 4@6 lbs. avg.....	23 @24
Picnics, 6@8 lbs. avg.....	22 @23
City pickled bellies, 8@12 lbs. avg.....	24 @26
Bacon, boneless, Western.....	34½ @35½
Bacon, boneless, city.....	33½ @34½
Rollettes, 8@10 lbs. avg.....	22 @23
Reef tongue, light.....	23 @25
Beef tongue, heavy.....	25 @27

FANCY MEATS

Fresh steer tongues, untrimmed.....	14c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Mutton kidneys.....	15c a pound
Livers, beef.....	4c each
Oxtails.....	29c a pound
Beef hanging tenders.....	16c a pound
Lamb fries.....	25c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT

Shop fat.....	@2.50 per cwt.
Breast fat.....	@3.25 per cwt.
Edible suet.....	@5.00 per cwt.
Inedible suet.....	@3.50 per cwt.

GREEN CALFSKINS

	5-9 9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	18 2.30	2.50	2.55	3.00
Prime No. 2 veals.....	17 2.15	2.35	2.40	2.75
Buttermilk No. 1.....	15 2.00	2.20	2.25
Buttermilk No. 2.....	14 1.90	2.10	2.15
Branded grubby.....	9 1.20	1.35	1.40	1.65
Number 3.....	9 1.20	1.35	1.40	1.65

BONES AND HOOFS

	Per ton.
Round shins, heavy.....	\$75.00
Round shins, light.....	60.00
Flat shins, heavy.....	60.00
Flat shins, light.....	55.00
White hoofs.....	75.00
Black and striped hoofs.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@27	@28½
Creamery (90-91 score).....	@26½
Creamery farms (88-89 score).....	@25½

EGGS.

Extra firsts.....	26½ @27½
Firsts, fresh.....	26½ @27
Standards.....	@29

LIVE POULTRY.

Fowls.....	11 @20	15 @23
Broilers.....	18 @23	18 @23
Springs, light.....	15½ @19½
Springs, heavy.....	18½ @19½
Turkeys.....	14 @20	15 @25
Ducks.....	10 @19	@18
Geese.....	10 @15	@16

DRESSED POULTRY

Fryers, 31-42, fresh.....	22 @23	@23½
Roasters, 43-54, fresh.....	22 @23½	23½ @24
Roasters, 55 & up, fresh.....	24½ @25½	25½ @26½
Fowls, 31-47.....	19 @21½	20½ @22½
48-59.....	22½ @24	23½ @25
60 and up.....	25 @25½	@26

BUTTER AT FIVE MARKETS

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia, and San Francisco, week ended Oct. 10, 1935:

	Oct. 4	5	7	8	9	10
Chicago.....	26½	26½	26½	26½	26½	26½
N. Y.....	27½	27½	27½	27½	27½	27½
Boston.....	28	28	28	28½	28½	28½
Phila.....	28½	28½	28½	28½	28½	28½
San Fran.....	29	29	29½	30	30	30

Wholesale prices carlots—fresh centralized carlots—90 score at Chicago:

	26	26	26	26	26½
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1— 1935.
Chicago.....	37,000	36,201	Holiday	2,717,514
N. Y.....	36,953	40,532	Holiday	2,734,517
Boston.....	15,120	14,356	Holiday	964,035
Phila.....	12,758	15,614	Holiday	921,072

Total 101,831 106,723 Holiday 7,336,938 Holiday

Cold storage movement (lbs.):

	Oct. 10.	Oct. 10.	On hand week day Oct. 11.	Same last year.
Chicago.....	72,279	255,381	47,295,839	Holiday
N. Y.....	153,580	345,344	15,967,900	Holiday
Boston.....	21,659	55,763	6,283,741	Holiday
Phila.....	1,500	57,000	3,441,759	Holiday
Total.....	291,078	713,488	72,989,239	Holiday

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number.

No display. Remittance must be sent with order.

Position Wanted

Profit in All-Beef Sausage

Scarcity and high prices of pork have hurt sausage profits. Did you know you could make all-beef sausage products and increase your margins? Expert on quality sausage and specialties who can do this is now available. W-151, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Experience for Sale

Middle-aged man, 25 years' experience, wants position. Well recommended, steady. Has been superintendent. Knows time study, efficiency work, plant council, etc.; killing, cutting, sausage manufacture. Foreman in most departments. Has new product and operating economy standards. Add new blood to organization. Experience Middle West and Pacific Coast. Results guaranteed. W-148, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

First-Class Sausagemaker

Position wanted by first-class sausage-maker with many years' experience as foreman and sausage-maker. Will do the work as well as supervise, if necessary. W-149, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Reliable young man with 20 years' practical experience in sausage manufacturing, both U. S. and Europe, and several years' actual experience as sausage-maker. Ability to make complete line of quality sausage, loaves, etc., from any materials; fully capable of giving satisfactory results. W-141, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausage Foreman

Expert on quality sausage and specialties, including Kosher line. Long experience on both quality and price products. Will guarantee to produce results. Age 40, married. Good, clean record. W-140, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Can you use volume business plus quality line of sausage and specialties? I can produce this for you quickly and profitably. Thoroughly experienced with old and modern methods. Age 40, married, dependable, good references. W-147, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Your Sales Problems

Your sales problems can be solved. The time to prepare for new outlets is before livestock receipts increase production and find us looking for a new market. Your sales program must be changed and your salesmen given a new selling technique. Sales executive with 18 years' experience in packinghouse sales promotion and contact with and training of salesmen is now available; car routes and branch houses. W-142, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Make your wants known through these little ads, with the big pull.

Equipment For Sale

Packinghouse Equipment for Sale

Item No.	Quan- ity.	Article.
1	2	5 ft. x 10 ft. Laabs cookers, each with 25-h.p. motor, percolator and vacuum pump.
2	2	300-ton Anco No. 614 hydraulic presses each with steam hydraulic pump.
3	1	No. 1 V. D. Anderson Expeller with conditioning trough and 15-h.p. motor, silent chain drive.
4	1	B Grinder with fan and cyclone collector and 75-h.p. motor.
5	1	No. 610 "BOSS" 12-inch 15 plate filter press.
6	2	6 ft. x 9 ft. prime steam tanks each with 12 inch screw type gate valve. 1—6x8 tank as above. 1—6x9 tank as above.
7	600	No. 6 "BOSS" Hog Trolleys.
8	1	Wood hog gambrels.
8	1	Steam Jacketed Lard Melting Kettle, 6 ft. 2 in. inside diameter by 45 in. deep inside, with agitator for pulley drive. (40-lb. working pressure).
	1	Lard Melting Kettle, same as above 5 ft. 0 in. inside diameter by 5 ft. 3 in. deep.
10	150	3-station, double-rod, double roller. Ham and Bacon Trees.
11	1	No. 172 "BOSS" Backfat Skinner, with 2-h.p. motor.
14	1	No. 53 "BOSS" Regular "U" De-hairer with 20-h.p. motor, capacity 225 hogs per hour.
16	1	"BOSS" Sr. Belly Roller with 2-h.p. motor.
17	3	No. 386 size 3 Beef Hoists.
18	8	Calf Head Holders.
19	3	No. 362 Low Frame Friction Drop-pers with dropper hooks and housings.
20	1	No. 90 Pulley Drive Ice Crusher.
21	1	No. 456 size 166 "BOSS" Meat Grind-er with 15-h.p. motor.
22	1	No. 176 "BOSS" Grinder with tight and loose pulleys.
23	1	43 in. Buffalo Silent Cutter with 25-h.p. motor.
24	1	No. 4 Buffalo Mixer, 1,000 lb. capacity, with 10-h.p. motor.
25	1	No. 4 Hottmann Cutter and Mixer with flexible coupling ready for 50-h.p. 900 r.p.m. motor.
26	2	400 lb. capacity Randall Stuffers.
27	1	200 lb. Mechanical Air Stuffer.
28	1	Double (steel) Sausage Cook Box, 8 ft. long by 45 in. wide by 33 in. deep with center partition and perforated steel counter weighted lids.
29	1	Steam jacketed cooking kettle, 40 in. diameter by 33 in. deep inside (40 lb. working pressure).
	1	Steam jacketed cooking kettle, 47 in. diameter by 33 in. deep inside. (40 lb. working pressure).
31	1	U. S. Bacon Slicer.
34	1	Anco hog casing cleaning machine with 3-h.p. motor.
35	1	No. 50 Anco belly roller with 32-in. rolls and 3-h.p. motor.
36	1	4 ft. x 9 ft. direct expansion Anco lard roll with 7½-h.p. motor; also pump and draw-off line.
37	1	36-in. Band Saw with moving top table and 5-h.p. motor.
38	1	No. 587 Anco Viscera table, 24 ft. 6 in. long, 4 ft. 6 in. high with nineteen 30-in. x 30-in. Monel Metal Pans.

All the motors above for 60-cycle, 3-phase, 220-volt, alternating current, and include starters with overload and no voltage protection.

FS-126.

THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago, Ill.

Men Wanted

Beef Man

Independent packer with excellent facilities is seeking the services of beef man experienced in buying and selling. Applicant should give complete information on experience, education, age, general qualifications, and past income. W-138, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Superintendent

Wanted, superintendent to take full charge of modern provision plant in the East. Must understand curing, smoking, manufacture of sausage, and be capable of assuming complete responsibility for all production. Only those having held similar position with independent house need apply, stating past experience in detail, names of previous employers, age, salary earned, and present compensation expected. This is an unusual opportunity to connect with progressive concern, whose expanding business now requires the management of a man of thorough ability and past accomplishments. W-143, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment For Sale

Slicing Machine

For sale, Model 150 U. S. electric stacker slicing machine. Never been used. FS-150, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Reconstructed Sausage Machinery

For sale, one 500-lb. "Buffalo" air stuffer; 1 No. 43-T "Buffalo" self-emptying silent cutter; 1 No. 38-B "Buffalo" silent cutter with motor; 1 No. 66-B "Buffalo" grinder with motor. Thoroughly overhauled and in perfect condition. FS-146, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Equipment

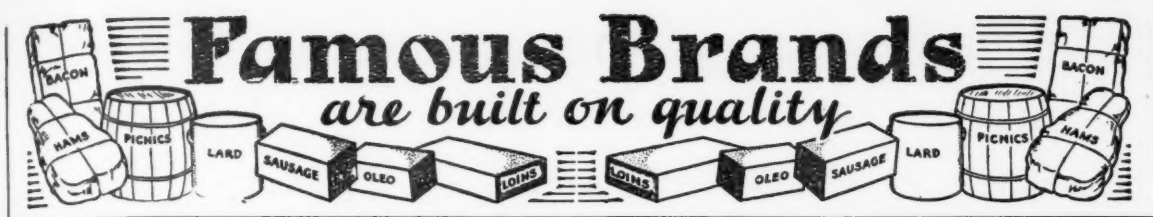
Having purchased the packing plant of The Lancaster Packing Company, I have all the machinery and equipment to offer for sale. Anyone interested can get complete list and descriptions by writing George H. Alten, P. O. Box 426, Lancaster, Ohio.

Equipment for Sale

MACHINERY BARGAINS: 3—Mechanical Mfg. Meat Mixers, 1—M. & M. Hog, 1—Lard Filter Press, 2—Steam Tube Dryers, 6' x 35', 5—Cooking Kettles. Miscellaneous: Lard Rolls, Cutters, Rendering Tanks, Hammer Mills, Ice Machines, Boilers, Pumps, etc.

What Idle Machinery have you for sale?

CONSOLIDATED
PRODUCTS COMPANY, INC.
14-19 Park Row, New York City



JOHN MORRELL & Co.

"Since 1827"

General Offices
OTTUMWA, IOWA

Packing Plants { Ottumwa, Iowa
Sioux Falls, S. D.
Topeka, Kans.

Hams, Bacon
Lard, Sausage
Canned Foods



Beef, Pork
Veal, Mutton
Mince Meat



Philadelphia Scrapple a Specialty
John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.
New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen

Paradise
Brand

Hams Bacon Lard

The
Theurer-Norton Provision
Company

CLEVELAND PACKERS OHIO



Liberty
Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

Business Opportunities

Slaughterhouse

For sale, slaughterhouse, equip-
ment and home on two acres of
land on St. Joseph River. Write:
1501 Niles Ave., St. Joseph, Mich.

Fully Equipped Packing Plant

For sale or rent, modern brick 3-story
packing plant, fully equipped, occupied
formerly by Meyer Packing Co. Located on
two railroads, B. & O. and P. R. R. Large
pens and pasture. Can be in full operation
within few hours. Will consider selling
all equipment. Write H. H. Bennett,
Indiana, Penn.

Miscellaneous Wanted

Pig Skin Strips Wanted

We will pay 8c delivered Chicago for
any quantities of D. S. back strips,
measuring 5 inches by 15 inches and
over, suitable for tanning. Will buy for
either immediate or later shipment.
Telegraph or write us your offerings.

E. G. JAMES CO.

Provision Brokers.

332 S. La Salle St., Chicago, Ill.

SELL Surplus Equipment

The classified columns of THE
NATIONAL PROVISIONER offer a
quick, resultful method of selling
equipment you no longer need at
negligible cost. Turn space-wast-
ing old equipment into cash. List
the items you wish to dispose of
and send them in. THE NATIONAL
PROVISIONER classified columns
will find a buyer for them.

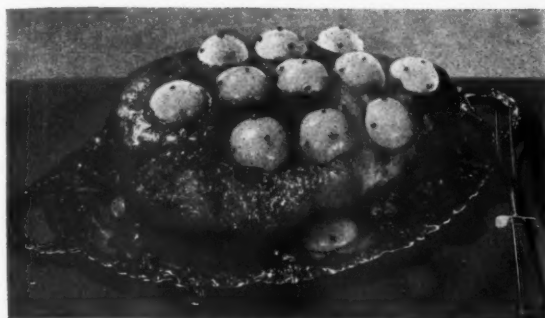
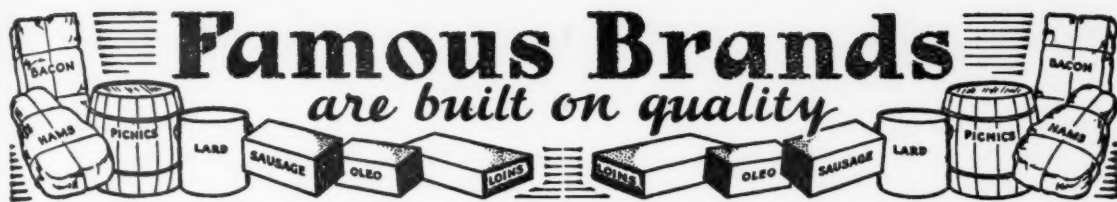
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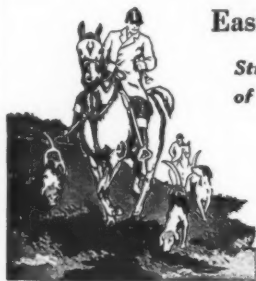
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